



Please advise your server if
you have any food allergies.

From 5.30PM
Wednesday - Sunday

Braised pork shoulder roti with hoisin, coriander, QP mayo & pickled chilli	\$15
Miso marinated field mushroom roti with rice noodles, QP mayo, pickled chilli & coriander	\$15
Hummus bowl with cherry tomatoes, olives, herbs, lemon & flat bread	\$16
Bowl of mussels with harissa, white wine, parsley & sourdough	\$18
Chilled calamari & asparagus salad with chilli, lemon & local olive oil	\$18
Salmon gravlax, pickled shallots, orange, labneh & sourdough	\$18
Blue cod tacos with pico de gallo & chipotle mayo	\$22
Sticky pork belly with nuoc cham, pickled apple salad	\$30
Panko crumbed beef ribeye with radish & whipped tofu	\$30
Braised Cardrona lamb shoulder with spring vegetables & salsa verde	\$60

Sides

New potatoes with herb butter	\$10
Grilled asparagus with lemon & parmesan	\$10
Quinoa salad with pea, mint & lemon	\$10
Mixed garden salad	\$10
French fries with tomato chilli relish & aioli	\$9

Dessert

Lemon posset with poached rhubarb & almond crumble	\$14
Coconut crumble with pineapple, pineapple granita & coconut yoghurt	\$14
Chocolate brownie with vanilla ice cream, chocolate ganache, hazelnut & caramel popcorn	\$14