



Please advise your server if
you have any food allergies.

From 5.30PM
Tuesday - Saturday

Braised pork shoulder roti with hoisin, coriander, QP mayo & pickled chilli	\$15
Hoisin marinated Jackfruit & mushroom roti with coriander, cucumber & pickled chilli	\$15
Smokey capsicum hummus bowl with cherry tomatoes, olives, herbs & flat bread	\$16
Mussels marinière cooked in white wine, shallots & garlic served with sourdough	\$18
Salmon gravlax, pickled cucumber & a dill buttermilk sauce with sourdough	\$20
Black bean & corn tacos with chimichurri & vegan sour cream	\$20
Chilli caramel pork belly with pickled apple salad	\$30
Braised beef brisket with baby carrots, caramelised onions & watercress	\$30
Braised Cardrona lamb shoulder with white bean cassoulet & salsa verde (For two to share)	\$60

Sides

Crispy potatoes with truffle oil, parmesan & aioli	\$12
Quinoa salad with pea, mint & lemon	\$12
Winter vegetables with labneh & dukkah	\$12
Mixed garden salad	\$12
French fries with tomato chilli relish & aioli	\$9

Dessert

Vanilla crème brûlée with almond crumble, vanilla ice cream & seasonal berries	\$14
Sticky date pudding with vanilla bean ice cream	\$14
Chocolate brownie with vanilla ice cream, chocolate ganache, hazelnut & caramel popcorn	\$14