

Snacks		Soups & Salads		Burgers	
Freshly shucked oysters (GF, EF, DF, NF) <i>Ponzu dressing</i>	5 each	Market soup (V) <i>Vegetables from our local farmers</i>	16	Korean fried chicken burger <i>Asian slaw, cucumber kimchi, spicy mayonnaise</i> <i>Served with thick cut chips</i>	23
Fries (NF) <i>Nori salt</i>	8	Salmon poké bowl (EF, NF) <i>Edamame, avocado, pickles, wakame, spring onion, taro chips</i>	16	CK Angus beef burger <i>Tomato, onion, lettuce, cheese, dill pickles, special sauce</i>	25
Edamame (V, DF, NF, GF) <i>Old Bay and Hickory smoked soy sauce</i>	14	Superfood bowl (V, GF, EF) <i>Quinoa, sweet potato, broccoli, avocado, pomegranate, toasted nuts, feta</i>	19	Bacon	3
Jalapeño poppers (NF) <i>Monterey Jack cheese, furikake crumb</i>	18	Vietnamese lemongrass beef salad (V, GF, EF) <i>Rice noodles, cucumber, carrot, bean shoots, Vietnamese mint, roasted peanuts</i>	22	Avocado	3
Korean fried chicken slider <i>Asian slaw, cucumber kimchi, spicy mayonnaise</i>	12 each	Chicken Caesar salad (NF) <i>Baby cos, croutons, pancetta, poached egg, white anchovies, parmesan</i>	22	Free range egg	3
Avocado sando (V) <i>Smoked miso peanut butter, black sesame crisp</i>	13	Wood Fired Pizza & Pasta		Noodles & Wok	
Beef brisket sando (NF) <i>McClures pickles, wasabi mayonnaise, Dijon mustard</i>	13	Margherita pizza (V) <i>Buffalo mozzarella, pomodoro, basil</i>	20	Texas brisket ramen 250ml (NF) <i>Smoked beef broth, 14-hour Sher wagyu brisket, egg, spring onion, bok choy, smoked soy sauce</i>	24
Calamari fritti (GF, NF, DF) <i>Kewpie mayonnaise, sancho salt, lemon</i>	14	San Daniele prosciutto	4	Mushroom ramen 250ml (V, NF) <i>Smoked king and shiitake mushroom, spring onion, tatsoi, enoki</i>	18
Tasting Plates		Salami	4	Carolina-style tonkotsu ramen 250ml (NF) <i>Smoked pork broth, crispy pork belly, sweet corn, pickled jalapeño, egg</i>	16
House-made dips		Ham	4	Pad Thai noodles (EF) <i>King prawns, tofu, tamarind, peanuts, bean shoots, lime</i>	32
Taramasalata, salmon roe	12	Mushroom	3	Malaysian curry laksa <i>Chicken, prawns, lemongrass, coconut, tofu, vermicelli noodles</i>	36
Hummus, paprika oil (V)	10	Kalamata olives	3	Yangzhou fried rice (GF, NF) <i>Prawns, char sui pork, spring onion</i> *Vegetarian available	26
Tzatziki, dill (V)	10	Pappardelle, spaghetti or rigatoni pasta	26	Kung Pao chicken (GF, EF, DF) <i>Capsicum, dried chilli, roasted peanuts</i> <i>Served with steamed rice</i>	34
Trio of house-made dips <i>Served with grilled flatbread</i>	23	Choice of sauce		Black pepper wagyu beef (DF) <i>Onion, garlic, capsicum, oyster sauce</i> <i>Served with steamed rice</i>	39
Steamed dim sum (3 pieces)		Pomodoro (V)		Desserts	
Scallop and mushroom dumpling	16	Veal and pork bolognaise		Chia seed pudding (VG, GF) <i>Almond milk, buckwheat cocoa granola, fresh berries</i>	15
Vegetable dumpling (V)	16	Carbonara		Lemon meringue tart (NF) <i>Vanilla mascarpone cream</i>	17
Prawn and pork dumpling	16	*Gluten free pasta available		Dark chocolate brownie (NF) <i>Caramel sauce, pink Murray River sea salt</i>	17
Mixed dim sum 6pc / 9pc <i>Served with house-made chilli sauce and soy sauce</i>	25 / 35	Sandwiches		New York cheesecake (GF, NF) <i>Berry coulis</i>	17
Charcuterie board		Ham, cheese and dill pickle toastie <i>Mepunga Gruyère, cheddar, organic sourdough</i>	16	Ice cream (2 scoops)	9
Small / Large	18 / 26	Falafel wrap (V) <i>Hummus, pickled red cabbage, tomato, onion, lettuce, tahini yoghurt, wholemeal wrap</i>	16	Chocolate	
Victorian cheese plate 1 cheese / 3 cheese <i>Brie, washed rind, blue, cheddar, goat</i> <i>Served with quince paste, raisin toast and lavosh</i>	12 / 30	Three Rivers lamb souvlaki <i>Tzatziki, tomato, onion, parsley, lettuce, pita bread</i>	20	French vanilla	
		'Grand' Club sandwich <i>Grilled chicken, bacon, free range egg, lettuce, vine ripened tomato, mayonnaise</i> <i>Served with thick cut chips</i>	23	Raspberry	
		Grilled steak sandwich <i>Tomato and capsicum relish, caramelised onion, aioli, provolone, baby cos, toasted panini</i> <i>Served with thick cut chips</i>	25	*Dairy free ice cream available	

(V) Vegetarian (GF) Gluten Free (VG) Vegan (NF) Nut Free (EF) Egg Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A SURCHARGE OF 15% ON ALL LISTED MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS. ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.