

**Tasting Plates**

<b>House-made dips</b>	
Taramasalata, preserved lemon	10
Hummus, paprika oil (V)	10
Tzatziki, dill (V)	10
Trio of house-made dips	23
<i>Served with grilled flatbread</i>	
<b>Sashimi (4 pieces)</b>	
Kingfish	14
Salmon	14
Tuna	14
Mixed sashimi 9 pieces / 15 pieces	25 / 35
<i>Served with ponzu and Japanese soy sauce</i>	
<b>Nigiri (3 pieces)</b>	
Prawn	15
Salmon aburi	15
Tuna	15
Mixed nigiri 6 pieces / 9 pieces	27 / 37
<i>Served with Japanese soy sauce</i>	
<b>Steamed dim sum (3 pieces)</b>	
Scallop and mushroom	16
Vegetable (V)	16
Prawn and pork	16
Mixed dim sum 6 pieces / 9 pieces	23 / 35
<i>Served with house-made chilli sauce and soy sauce</i>	
<b>Charcuterie board</b>	
Small / Large	18 / 26
<i>Selection of smallgoods</i>	
<i>Served with house-made pickles and grilled sourdough</i>	
<b>Soups &amp; Salads</b>	
<b>Market soup (V) (GF) (EF)</b>	16
<i>Vegetables from our local farmers</i>	
<b>Salmon poke bowl (EF) (NF)</b>	16
<i>Avocado, Japanese pickles, wakame, taro, spring onion</i>	
<b>Superfood bowl (V) (GF) (EF)</b>	19
<i>Quinoa, sweet potato, broccoli, avocado, pomegranate, toasted nuts, feta</i>	
<b>Vietnamese lemongrass beef salad (GF) (EF)</b>	22
<i>Rice noodles, cucumber, carrot, bean shoots, Vietnamese mint, roasted peanuts</i>	
<b>Chicken Caesar salad (NF)</b>	22
<i>Baby cos, croutons, pancetta, poached egg, white anchovies, parmesan</i>	

**Sandwiches**

<b>Ham, cheese and dill pickle toastie</b>	16
<i>Mepunga Gruyère, cheddar, organic sourdough</i>	
<b>Falafel wrap (V)</b>	16
<i>Hummus, pickled red cabbage, tomato, onion, lettuce, tahini yoghurt, wholemeal wrap</i>	
<b>Three Rivers lamb souvlaki</b>	20
<i>Tzatziki, tomato, onion, parsley, lettuce, pita bread</i>	
<b>'Grand' Club sandwich</b>	23
<i>Grilled chicken, bacon, free range egg, lettuce, vine ripened tomato, mayonnaise</i>	
<i>Served with thick cut chips</i>	
<b>Grilled steak sandwich</b>	25
<i>Tomato and capsicum relish, caramelised onion, aioli, provolone, baby cos, toasted panini</i>	
<i>Served with thick cut chips</i>	
<b>Burgers</b>	
<b>Korean fried chicken burger</b>	23
<i>Asian slaw, cucumber kimchi, spicy mayonnaise</i>	
<i>Served with thick cut chips</i>	
<b>CK Angus beef burger</b>	25
<i>Tomato, onion, lettuce, cheese, dill pickles, special sauce</i>	
Bacon	3
Avocado	3
Free range egg	3
<i>Served with thick cut chips</i>	

**Wood Fired Pizza & Pasta**

<b>Margherita pizza (V)</b>	20
<i>Buffalo mozzarella, pomodoro, basil</i>	
San Danielle prosciutto	4
Salami	4
Ham	4
Wood fired mushroom	3
Kalamata olives	3
<b>Pappardelle, spaghetti or rigatoni pasta</b>	26
<i>Choice of pomodoro (V), veal and pork bolognese or carbonara</i>	
<i>Served with parmesan cheese</i>	
<i>*Gluten free pasta available</i>	

**Noodles & Wok**

<b>Japanese mushroom hotpot (VG) (NF)</b>	24
<i>Tofu, soba noodles, kombu dashi</i>	
<b>Ramen noodles (NF)</b>	26
<i>Pork belly, spring onion, bean shoots, enoki mushrooms</i>	
<b>Pad Thai noodles (EF)</b>	32
<i>King prawns, tofu, tamarind, peanuts, bean shoots, lime</i>	
<b>Malaysian curry laksa (NF)</b>	36
<i>Chicken, prawns, lemongrass, coconut, tofu, vermicelli noodles</i>	
<b>Yangzhou fried rice (GF) (NF)</b>	26
<i>Prawns, char sui pork, spring onion</i>	
<i>*Vegetarian available</i>	
<b>Kung Pao chicken (GF) (EF) (DF)</b>	34
<i>Capsicum, dried chilli, roasted peanuts</i>	
<i>Served with steamed rice</i>	
<b>Black pepper wagyu beef (DF)</b>	39
<i>Onion, garlic, capsicum, oyster sauce</i>	
<i>Served with steamed rice</i>	

**Desserts**

<b>Chia seed pudding (VG) (GF) (EF) (DF)</b>	15
<i>Almond milk, buckwheat cocoa granola, fresh berries</i>	
<b>Lemon meringue tart (NF)</b>	17
<i>Vanilla mascarpone cream</i>	
<b>Dark chocolate brownie</b>	17
<i>Salted caramel sauce</i>	
<b>New York cheesecake (NF)</b>	17
<i>Berry coulis</i>	

**Cheese**

<b>Victorian cheese plate</b>	
<b>1 cheese / 3 cheeses (50g)</b>	12 / 30
<i>Brie, Washed Rind, Blue, Cheddar, Goat</i>	
<i>Served with quince paste, raisin toast and lavosh</i>	

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

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