

Snacks		Soups & Salads		Burgers	
Freshly shucked oysters (GF, NF, GF, NF) <i>Daikon, apple, finger lime</i>	5 each	Market soup (V, GF, EF) <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
Yellingbo olives (VG, GF, NF) <i>Mixed and marinated, sourdough bread</i>	7	Heirloom tomato salad (NF) <i>Burrata, basil, house dressing</i>	17	CK Angus beef burger <i>Tomato, onion, lettuce, cheese, dill pickles, special sauce</i>	25
Wood fire roasted scallop (EF, NF) <i>Green butter, Shaw River aged buffalo</i>	10 each	Superfood bowl (V) (GF) (EF) <i>Quinoa, sweet potato, broccoli, avocado, pomegranate, toasted nuts, feta</i>	19	Bacon	3
Korean fried chicken slider (NF) <i>Cucumber kimchi, Asian slaw, spicy mayonnaise</i>	12 each	Salmon poké bowl (EF, NF) <i>Edamame, avocado, pickles, wakame, spring onion, taro chips</i>	21	Avocado	3
Salt and pepper tofu bao (2 per serve) (V, NF) <i>Pickled cucumber, house-made chilli sauce</i>	13	Vietnamese lemongrass beef salad (GF, EF) <i>Rice noodles, cucumber, carrot, bean shoots, Vietnamese mint, roasted peanuts</i>	22	Free range egg	3
Calamari fritti (GF, NF, DF) <i>Aioli, black salt</i>	14	Chicken Caesar salad (NF) <i>Baby cos, croutons, pancetta, poached egg, white anchovies, parmesan</i>	22	<i>Served with thick cut chips</i>	
Polenta chips (4 per serve) (V, NF, EF) <i>Whipped feta, rosemary</i>	14	Wood Fired Pizza & Pasta		Noodles & Wok	
Crispy pork bao (2 per serve) (NF) <i>House-made kimchi, ssämjang</i>	14	Margherita pizza (EF) (V) (VF) <i>Buffalo mozzarella, pomodoro, basil (V)</i>	20	Japanese mushroom hot pot (VG) (NF) <i>Tofu, soba noodles, kombu dashi</i>	24
Tasting Plates		San Daniele prosciutto	4	Ramen noodles <i>Pork belly, spring onion, bean shoots, enoki mushrooms</i>	26
House-made dips		Salami	4	Yangzhou fried rice (GF) (NF) <i>Prawns, char siu pork, spring onion</i> <i>*Vegetarian available</i>	26
Taramasalata, salmon roe	12	Ham	4	Pad Thai noodles (EF) <i>King prawns, tofu, tamarind, peanuts, bean shoots, lime</i>	32
Hummus, paprika oil (V)	10	Mushroom	3	Malaysian curry laksa <i>Chicken, prawns, lemongrass, coconut, tofu, vermicelli noodles</i>	36
Tzatziki, dill (V)	10	Kalamata olives	3	Kung Pao chicken (GF), (EF), (DF) <i>Capsicum, dried chilli, roasted peanuts,</i> <i>Served steamed rice</i>	34
Trio of house-made dips <i>Served with grilled flatbread</i>	23	Pappardelle, spaghetti or rigatoni pasta	26	Black pepper wagyu beef <i>Onion, garlic, capsicum, oyster sauce</i> <i>Served with steamed rice</i>	39
Sashimi (4 pieces)		Choice of sauce		Desserts	
Kingfish	14	Pomodoro (V)		Chia seed pudding (VG) (GF) <i>Almond milk, buckwheat cocoa granola, fresh berries</i>	15
Salmon	14	Veal and pork bolognaise		Lemon meringue tart (NF) <i>Vanilla mascarpone cream</i>	17
Tuna	14	Carbonara		Dark chocolate brownie <i>Salted caramel sauce</i>	17
Mixed sashimi 9 pieces / 15 pieces <i>Served with ponzu and Japanese soy sauce</i>	25 / 35	<i>Served with parmesan cheese</i>		New York cheesecake (NF) <i>Berry coulis</i>	17
Steamed dim sum (3 pieces)		*Gluten free pasta available		*Dairy free ice cream available	
Scallop and mushroom dumpling	16	Sandwiches		Cheese	
Vegetable (V)	16	Ham, cheese and dill pickle toastie <i>Mepunga Gruyère, cheddar, organic sourdough</i>	16	Victorian cheese plate 1 cheese / 3 cheeses (50g) <i>Brie, Washed Rind, Blue, Cheddar, Goat</i> <i>Served with quince paste, raisin toast and lavosh</i>	12 / 30
Prawn and pork dumpling	16	Falafel wrap (V) <i>Hummus, pickled red cabbage, tomato, onion, lettuce, tahini yoghurt,</i> <i>wholemeal wrap</i>	16		
Mixed dim sum 6pc / 9pc <i>Served with house-made chilli sauce and soy sauce</i>	25 / 35	Three Rivers lamb souvlaki <i>Tzatziki, tomato, onion, parsley, lettuce, pita bread</i>	20		
Charcuterie board		'Grand' Club sandwich <i>Grilled chicken, bacon, free range egg, lettuce, vine ripened tomato, mayonnaise</i> <i>Served with thick cut chips</i>	23		
Small / Large	18 / 26	Grilled steak sandwich <i>Tomato and capsicum relish, caramelised onion, aioli, provolone,</i> <i>baby cos, toasted panini</i> <i>Served with thick cut chips</i>	25		

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

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