

Dinner menu



START AND SHARE

Tuna & Pearl Meat Tataki lemon myrtle shichimi, wasabi mayonnaise, ponzu dressing (gf) \$21

Gyoza Steamed Prawn (5) wakame salad, citrus soy sauce \$16

Crispy Squid "bush Tomato" spice mix, salad, lemon myrtle aioli (gf) \$16

Crocodile & Chicken Spring Rolls chilli & kaffir lime dipping sauce \$18

MAINS

Japanese Salad marinated tofu, wakame, cabbage, carrot, salad greens, sesame soy dressing (gf/v) \$26

Nasi Goreng vegetable fried rice, Indonesian spicy egg, crisp shallot, marinated tofu \$26 v/gfo

Chicken Satay stir fry chicken, greens, peanut sauce, fried rice \$34

Dorper Lamb slow cooked lamb shoulder, Moroccan eggplant, pearl couscous, herb yoghurt \$36

Cone Bay Barramundi Tasmanian pepperleaf black spice, camembert crushed potato, confit tomato, lime cream (gf) \$37

Wattleseed Braised Beef Brisket Caramelized onion, saltbush roast pumpkin, steamed greens, wattleseed red wine jus \$37