

PLATES

- Seasoned Fries with Aioli 10
- Chilli Squid & Chorizo 17
- Moroccan Lamb Riblets (gf) 18
with tahhini & pomegranite mojo
- Cheddar & Jalapeno Croquettes 14
- Duck Bao Buns (3) 24
with plum hoisin sauce, pickled cucumber,
carrot & spring onion
- Vegan Bao Buns (3) (ve) 22
with eggplant, tomato, lemongrass relish
spinach & sesame seeds
- Goats Cheese & Beetroot Salad (gf) 19
with candied walnuts, rocket & pomegranate
- Chilli Caramel Glazed Crispy Pork Belly (gf) . 28
apple & kimchi salad, coconut carrot puree
- Argentinian Style Flank Steak (gf) 32
smoked adobo crema, chimichirri sauce &
twice cooked handcut chips (served med rare)
- Tomato & Chilli Mussels (gfo) 28
with blackbeans, garlic sourdough bread
- House Made Gnocchi 26
roast pumpkin, sultana, spinach, pinenuts
& parmesan

LUNCH SPECIALS

available 11:30-4:00

- Hot Bird Burger 23
buttermilk fried chicken, smoked
bacon, cos lettuce, korean special
plum sauce & fries
- Korean Bulgogi Beef Tacos (3) 18
with kimchi aioli & asian slaw

PIZZA

- leg ham, mushroom, gruyere & sage 24
- tomato, buffulo mozzarella & fresh basil. 21
- slow roasted lamb, haloumi, mint 26
salsa-verde & chilli FLakes
- nduja (salami) , charred red pepper 24
smoked mozzarella
- prosciutto, rocket & parmesan 24
- prawn, pickled zucchini 25
cherry tomato & coriander pesto
- 4 cheese - king island blue, gruyere 24
- pumpkin, balsamic red onion 23
dukkah
- porcini & field mushroom 23
smoked cheddar & rosemary salt
- italian pork & fennel sausage 24
green olive, chilli & basil

SWEETS

- Double Chocolate Stout Brownie 12
caramel sauce & double cream
- Lemon & Vanilla Panna Cotta 12
berry compote, mixed nut crackle