

PLATES

Seasoned Fries with Aioli 10

Chilli Squid & Chorizo 17

Crispy fried Chicken Ribs 19
with curried mayonnaise dip

Cheddar & Jalapeno Croquettes 14

Karaage Chicken Bao Buns (3) 24
daikon pickles, peanut, sesame, coriander,
char-siu bbq sauce

Vegan Mushroom Bao Buns (3) (ve) 22
soy shiitake mushroom, sichaun peppered tofu,
goji berry, frisee lettuce

Warm Carrot & Chickpea Salad (gf) 22
snow peas, feta, pine nuts, rocket,
honey mustard dressing

Moroccan Lamb Rump 30
preserved lemon & apricot israeli cous-cous,
pistachio labne

Soy Marinated Beef Short Rib (gf) 32
dashi pumpkin, miso hummus, oyster cream,
grilled asparagus

Prawn Papadelle Pasta 28
kimchi butter, cherry tomato,
chilli + garlic crumb

LUNCH SPECIALS

available 11:30-4:00

Texas Burger 24
beef + bacon pattie, jalapeno mayo,
dill pickles, cheddar, tomato, cos lettuce
& fries

Lamb Tostada (2) 18
corn salsa, pickled fennel, nduja hot sauce

PIZZA

leg ham, mushroom, gruyere & sage 24

tomato, buffalo mozzarella & fresh basil. 21

marinated prawn 26
m. river farmhouse chorizo & harissa

nduja (salami), charred red pepper 24
smoked mozzarella

wagyu beef bresaola, pickled red onion ... 24
& rocket

4 cheese - king island blue, gruyere 24
mozzarella & goat cheese

chargrilled eggplant, marinated artichoke ... 23
hemp basil pesto & mozzarella

porcini & field mushroom, smoked cheddar . 23
& rosemary salt

italian pork & fennel sausage 24
green olive, chilli & basil

**Please make a note of your table
number & order at the bar!**

SWEETS

Double Chocolate, Nut & Stout Brownie 12
caramel sauce & double cream

Banoffee Bao Buns (2) 12
banana, toffee, double cream