

SMALL SHARE PLATES

FOCACCIAS		\$15
Rosemary & garlic focaccia (2pcs), mandarin & miso butter		
COFFIN BAY PACIFIC OYSTERS		\$18
Natural with lemon 3ea		
Apple & calamansi mignonette 3ea		\$24
TUNA "KINILAW" CEVICHE		\$24
Yellowfin tuna, green tomato, onion, cucumber, spicy coconut espuma		
PORK SISIG		\$25
Sizzling pork, shallots, garlic, 63°C egg, chicharon		
BAKED BRIE		\$22
Honey, shishito peppers, vino cotto, grapes, oregano, crostini		
CRISPY FIORETTA		\$16
Sour cream & mustard dressing, pecorino		
CHICKEN JOY		\$15
Fried Filipino chicken wings (3 pcs), peppery gravy		
BONEMARROW "KILAWIN" TARTARE		\$28
Roasted bone marrow, beef kilawin, egg jam, finger lime, rice cracker		
ANNATO RICE		\$18
Steamed rice, chicken adobo flakes, soft egg, pickled onion		
WAFFLE FRIES		\$15
Truffle and mushroom salsa, kewpie, furikake		

LARGE SHARE PLATES

CHAR SIU PORK		\$38
Slow roasted pork neck, apple & fennel salad, szechuan pepper oil, fermented pineapple jus		
STEAK FRITES		\$55
Chargrilled Wagyu rump (300g), shoestring fries, peppercorn sauce or chimichurri		
HISPI CABBAGE		\$30
Twice cooked cabbage, tahini yoghurt, yuzu and sesame dressing, chilli crunch		
MARKET FISH		\$MP
Warm smoked egg tartare, pickled daikon, avruga caviar, burnt lemon		

Whilst all dishes are prepared with care, due to the kitchen handling common allergens, we cannot guarantee complete allergen avoidance due to the risk of cross contamination. Please rest assured that we take food safety seriously and have strict processes in place to minimise this risk. If you have specific questions about our menu or practices, please speak with a member of our team.

SOMETHING SWEET

SALTED CARAMEL BROWNIE	\$20
Warm brownie, salted caramel sauce, chocolate soil, vanilla ice cream	
SPICED STONE FRUITS	\$20
Roasted stone fruits, polenta cake, blood orange sorbet, mascarpone	
DUO OF CHEESE	\$26
Australian cheeses, quince paste, preserve jam & crackers	
AFFOGATO	\$17
Shot of espresso, vanilla ice cream, choice of Amaretto, Kahlua or Baileys	

SOMETHING FOR THE KIDS

HAM & CHEESE TOASTIE	\$13
Double smoked ham, tasty cheese, shoestring fries, tomato sauce	
SPAGHETTI BOLOGNESE	\$13
Fresh spaghetti, slow cooked pork & veal ragout in tomato sugo, shaved parmesan	
CHICKEN NUGGETS	\$13
Tempura chicken (6pcs), chips, tomato sauce	
BANANA SPLIT	\$15
Banana brulee, vanilla ice cream, chocolate sauce, biscoff crumbs, cream, wafer	
CHOCOLATE BROWNIE	\$15
Warm brownie, chocolate sauce, vanilla ice cream, sprinkles	

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WINE

SPARKLING	Dal Zotto Pucino Prosecco	King Valley VIC	\$15 / \$58
	Veuve Ambal Blanc de Blancs Brut	Burgundy FR	\$16 / \$64
WHITE	El Desperado Sauvignon Blanc	Adelaide Hills SA	\$13 / \$52
	Tar & Roses Pinot Grigio	Central Victoria VIC	\$14 / \$55
	De Beaurepaire La Comtesse Chardonnay	Rylstone NSW	\$13 / \$50
	Dead Man Walking Riesling	Eden Valley SA	\$13 / \$50
	Jade Estate Classic Dry White	Hunter Valley NSW	\$9 / \$40
ROSE	Whistler Rose	Barossa Valley SA	\$17 / \$67
RED	Mojo Cabernet Sauvignon	McLaren Vale SA	\$13 / \$42
	Lark Hill Regional Pinot Noir	Canberra NSW	\$17 / \$67
	Audrey Wilkinson Shiraz	Hunter Valley NSW	\$14 / \$55
	Jade Estate Shiraz	Hunter Valley NSW	\$9 / \$40

BEER

Sydney Brewery Lager	\$10
Sydney Brewery Pale Ale	\$10
Sydney Brewery Original Cider	\$10
Sydney Brewery Mid Strength	\$10
Hahn Super Dry	\$10
Stone & Wood Pacific Ale	\$11
Mountain Culture IPA	\$11
Mornington Peninsula Non-Alcoholic Pale Ale	\$11

SOFT DRINK

Coke	\$5
Coke Zero	\$5
Sprite	\$5
Fanta	\$5
Solo	\$5
Ginger Beer	\$5
Lemon, Lime & Bitters	\$6
Apple Juice	\$5
Orange Juice	\$5
Pineapple Juice	\$5
Cranberry Juice	\$5

COCKTAILS

Espresso Martini	\$22	Cosmopolitan	\$22
Fresh espresso, Kahlua, vanilla vodka			
Old Fashioned	\$22	Moscow Mule	\$22
Rye whiskey, sugar, bitters, citrus twist			
Archie Rose vodka, cranberry juice, lime juice, orange liqueur			
Archie Rose vodka, ginger beer, fresh ginger, lime juice			

HOUSE SPIRITS

Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon, Bundaberg Rum, Bacardi Rum, Jose Cuervo Reposado Tequila, Johnnie Walker Red Scotch Whisky \$11