




SMALL SHARE PLATES

ROSEMARY AND GARLIC FOCACCIA (2 PCS) <i>Nduja butter</i>		17
POPCORN CAULIFLOWER <i>Bang Bang sauce, dill, lime</i>		18
FRIED BRUSSEL SPROUTS <i>Candied bacon, confit garlic, chilli, honey, lemon</i>		20
RAW TUNA + PORK BELLY 'SINUGLAW' <i>Grilled pork belly, tuna ceviche, rhubarb & yuzu consommé, kewpie, avruga caviar</i>		29
BAKED 'QUESO' BRIE <i>Hot chilli and calamansi honey, black truffle, shishito, crostini</i>		32
FRIED CHICKEN ADOBO WINGETTES <i>Crispy shallots, garlic, spicy adobo ranch</i>		22
PORK SISIG <i>Sizzling pork belly, shallot, garlic, chilli, egg, chicharrón</i>	 	25
TRUFFLED SWEET POTATO FRIES <i>Parmesan, parsley, truffle oil, truffle and mushroom salsa</i>		18
SEASONAL STEAMED VEGETABLES <i>Lemon scented extra virgin olive oil, sea salt</i>		15
STEAMED RICE <i>Jasmine rice, pandan</i>		8
ADD FRESH SHAVED TRUFFLES		10

LARGE SHARE PLATES

SINIGANG SPICED DUCK LEG <i>Jerusalem artichoke, radicchio, fennel, orange supreme, tamarind jus</i>	 	45
BEEF CHEEKS 'CALDERETA' RAGOUT <i>Mashed potato, carrots, sweet capsicum, petit pois</i>		46
SEAFOOD PAELLA <i>Prawns, squid, mussels, saffron aioli, lemon</i>		39

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.

Please note a surcharge of 15% applies to all items on public holidays.

STEAK FRITES

Wagyu rump 300g, pickled onion & mushrooms, shoestring fries, horseradish jus or chimichurri



65

MISO ROASTED PUMPKIN

Tahini yoghurt, yuzu and sesame dressing, candied pepitas, salsa Macha

30

MARKET FISH

Butternut pumpkin, broccolini, onions, longanisa beurre blanc, dill oil

MP

ADD FRESH SHAVED TRUFFLES

10

SOMETHING SWEET TO FINISH

UBE MATCHA CHEESECAKE

Kumquat jam, berries

22

STICKY DATE PUDDING

Tamarind butterscotch sauce, walnuts, vanilla ice cream

20

DUO OF CHEESE

Australian cheese, quince paste, preserved jam & crackers

26

AFFOGATO

Shot of espresso with vanilla ice cream
Choice of Amaretto, Frangelico, Kahlua or Baileys

17

BLOOD ORANGE SORBET

Freeze dried fruits

15

SOMETHING FOR THE KIDS

HAM & CHEESE TOASTIE

Double smoked ham, tasty cheese, shoestring fries, tomato sauce

13

SPAGHETTI BOLOGNESE

Spaghetti, slow cooked pork and veal ragout in tomato sugo, parmesan

15

CHICKEN NUGGETS

Crumbed chicken (6pcs), shoestring fries, tomato sauce

13

BANANA SPLIT

Banana brulee, vanilla ice cream, chocolate sauce, biscoff crumbs, wafer and sprinkles

16

CHOCOLATE BROWNIE

Warm brownie, fudge sauce, vanilla ice cream, sprinkles

16

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.

Please note a surcharge of 15% applies to all items on public holidays.