

SMALL SHARE PLATES

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

LARGE SHARE PLATES

SINIGANG SPICED DUCK LEG		45
<i>Jerusalem artichoke, radicchio, fennel, orange supreme, tamarind jus</i>	 	
BEEF CHEEKS 'CALDERETA' RAGOUT		46
<i>Mashed potato, carrots, sweet capsicum, petit pois</i>		
ADD FRESH SHAVED TRUFFLES		10

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

(A) Australian | (I) Imported | (M) Mixed Origin

SEAFOOD PAELLA (M)	39
<i>Prawns, squid, mussels, saffron aioli, lemon</i>	
MISO ROASTED PUMPKIN	30
<i>Tahini yoghurt, yuzu and sesame dressing, candied pepitas, salsa Macha</i>	
MARKET FISH (A)	MP
<i>Butternut pumpkin, broccolini, onions, longanisa beurre blanc, dill oil</i>	

SOMETHING SWEET TO FINISH

UBE MATCHA CHEESECAKE	22
<i>Kumquat jam, berries</i>	
STICKY DATE PUDDING	20
<i>Tamarind butterscotch sauce, walnuts, vanilla ice cream</i>	
AFFOGATO	17
<i>Shot of espresso with vanilla ice cream Choice of Amaretto, Frangelico, Kahlua or Baileys</i>	
BLOOD ORANGE SORBET	15
<i>Freeze dried fruits</i>	

SOMETHING FOR THE KIDS

HAM & CHEESE TOASTIE	13
<i>Double smoked ham, tasty cheese, shoestring fries, tomato sauce</i>	
SPAGHETTI BOLOGNESE	15
<i>Spaghetti, slow cooked pork and veal ragout in tomato sugo, parmesan</i>	
CHICKEN NUGGETS	13
<i>Crumbed chicken (6pcs), shoestring fries, tomato sauce</i>	
BANANA SPLIT	16
<i>Banana brulee, vanilla ice cream, chocolate sauce, biscoff crumbs, wafer and sprinkles</i>	
CHOCOLATE BROWNIE	16
<i>Warm brownie, fudge sauce, vanilla ice cream, sprinkles</i>	

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

(A) Australian | (I) Imported | (M) Mixed Origin

WINE

SPARKLING	Dal Zotto Pucino Prosecco	King Valley VIC	\$15 / \$58
	De Bortoli Emeri Pink Moscato NV (200ml)	Riverina NSW	\$13
	Veuve Ambal Blanc de Blancs Brut	Burgundy FR	\$64
WHITE	El Desperado Sauvignon Blanc	Adelaide Hills SA	\$52
	Tar & Roses Pinot Grigio	Central Victoria VIC	\$15 / \$58
	De Beaurepaire La Comtesse Chardonnay	Rylstone NSW	\$14 / \$54
	Dead Man Walking Riesling	Eden Valley SA	\$54
	Jade Estate Classic Dry White	Hunter Valley NSW	\$9 / \$42
ROSE	Whistler Rose	Barossa Valley SA	\$67
RED	Mojo Cabernet Sauvignon	McLaren Vale SA	\$13 / \$48
	Lark Hill Regional Pinot Noir	Canberra NSW	\$16 / \$65
	Audrey Wilkinson Shiraz	Hunter Valley NSW	\$55
	Jade Estate Shiraz	Hunter Valley NSW	\$9 / \$42

COCKTAILS

Calamansi Margarita	24		Manhattan	22
El Jimador Blanco Tequila, Cointreau, agave, calamansi, lime juice, Tajin salt rim			Jim Beam Rye Whiskey, Sweet Vermouth, Angostura Bitters	
Espresso Martini	22		Cosmopolitan	22
Fresh espresso, Kahlua, Absolut Vanilla vodka			Archie Rose vodka, cranberry juice, lime juice, orange liqueur	
Buckler Old Fashioned	24		Moscow Mule	22
Ben Buckler Single Malt Whisky, sugar, bitters, citrus twist			Archie Rose vodka, ginger beer, fresh ginger, lime juice	
Whiskey Sour	22		Martini	22
Jameson Whiskey, eggless whites, sugar, bitters, lemon juice			Gin or Vodka. Classic or Dirty	
Aperol Spritz	22		Bloody Mary	24
Aperol, Prosecco, soda, orange slice			Vodka, lime juice, Worcestershire, horseradish, Tabasco, celery salt, olive brine, pepper, olives, celery	
Negroni	22		Margarita	22
Gin, Italian Vermouth, Campari			Classic or spicy	

MOCKTAILS

Apple Arnibal	12	Manila Sunrise	12
Cloudy apple juice, arnibal syrup, calamansi, soda water, apple slices		Orange juice, strawberry, lemonade, passionfruit	

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

B E E R

Sydney Brewery Lager	\$10
Sydney Brewery Pale Ale	\$10
Sydney Brewery Zero Carb	\$10
Japanese Lager	
Sydney Brewery Original Cider	\$10
Sydney Brewery Mid Strength	\$10
Stone & Wood Pacific Ale	\$11
Mountain Culture IPA	\$11
Hahn Super Dry	\$10
James Boag's Premium Light	\$9.5
Mornington Peninsula	
Non- Alcoholic Pale Ale	\$11

J U I C E S

Apple Juice	\$5
Orange Juice	\$5
Pineapple Juice	\$5
Cranberry Juice	\$5

T E A

"La Maison Du Thé" Teas - Pot	\$5
Earl Grey, English Breakfast, Chamomile, Darjeeling, Green, Lemon & Ginger, Peppermint	

S P I R I T S

Bacardi Rum, Bundaberg Rum, Gordon's Gin, Jameson Whiskey, Jim Beam Bourbon, Johnnie Walker Red Scotch Whisky, Smirnoff Vodka	11
El Jimador Blanco Tequila	12
Ben Buckler Single Malt Whisky	16

L I Q U E U R S

Baileys, Kahlua, Malibu, Midori, Passoa	11
Disaronno, Frangelico	12
Cointreau	13

P O R T

Penfolds Grandfather Tawny 20yr (60ml)	27
--	----

S O F T D R I N K

Coke	\$5
Coke Zero	\$5
Sprite	\$5
Fanta	\$5
Solo	\$5
Ginger Beer	\$6
Lemon, Lime & Bitters	\$6
Soda, Lime & Bitters	\$6

C O F F E E

Cappuccino/Flat	\$6
White/Latte/Long Black	
Espresso/Macchiato/ Piccolo	\$4
Babycino	\$3
Iced Long Black	\$6
Iced Coffee	\$8
Chai Latte	\$6
Matcha Latte	\$8
Hot Chocolate	\$6