

STARTERS

- MIXED ADELAIDE HILLS OLIVES** (v, gf) 10
- OYSTERS NATURAL OR KILPATRICK** (gfo) 2ea
- PORTABELLO ARANCINI** garlic aioli, parmesan and salsa verde (v) 14
- TEMPURA RICOTTA ZUCCHINI FLOWERS** beetroot hummus, salsa verde and house blend dukkah (v) 18
- ASIAN STYLE FRIED CHICKEN WINGS** Mota hot sauce, Vietnamese salad (6 per serve) 14
- PORK BELLY BITS** pumpkin purée, szechuan pepper and sticky toffee jam (gf) 15
- CHARCUTERIE BOARD** cured small goods, bocconcini, cornichons, olives and charred bread (serves 2) 30

SALADS

- CHICKEN LARB SALAD** 21
Vietnamese salad, apple, peanuts and Nam Jim dressing (gf)
- CRISPY SQUID SALAD** 21
cucumber, coriander, bean sprouts, kewpie mayonnaise and lime
- CHICKPEA & ZUCCHINI FRITTER SALAD** 21
cherry tomatoes, roquette, feta, cucumber, sumac and garlic yoghurt (v, gf)

BURGERS & ROLLS

All burgers and rolls served with French fries

- BEEF AND CHEESE BURGER** 20
pickles and mustard ketchup
- CRISPY ASIAN CHICKEN BURGER** 20
Asian slaw, coriander and Mota hot sauce
- PORK BELLY ROLL** 20
Asian slaw, coriander and kewpie mayo

LARGE PLATES

- GNOCCHI** tomato, bocconcini, basil crisps and olive oil (v) 26
- PAN FRIED MARKET FISH** seasonal greens, sambal sauce and papaya salad (gf) POA
- THAI GREEN CHICKEN CURRY** steamed rice, roti bread and papaya salad (gfo) 26
- LAMB BACKSTRAP** cherry tomatoes, roquette, feta, cucumber, sumac and garlic yoghurt (gf) 28
- FREE RANGE CHICKEN KIEV** pumpkin soubise and broccolini and salsa verde 26
- 300G CHAR GRILLED SIRLOIN STEAK** fries and Bloody Mary butter (gf) 34
- 350-400G CHAR GRILLED RIBEYE STEAK** fries and Bloody Mary butter (gf) 38

DESSERTS

- CHOC RASPBERRY TART** 12
dollop cream, coulis and raspberry dust
- CINNAMON NUTMEG PANNA COTTA** 12
brandy fruit crumb, rum and rasin paste

SIDES

- FRIES** garlic aioli (v, gf) 9
- ROCKET, PEAR AND PARMESAN SALAD** (v, gf) 9
- GARLIC SEASONAL GREENS** (v, gf) 9