

ALL DAY MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Public Holidays from 5.30pm – 9pm

LIGHT

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Italian Burrata

Chilli & mala crunch, pickled cucumber, fermented tomato (contains ginger)

25
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Smoked Duck Breast

Mixed grain “porridge,” poached egg, ginger and oyster sauce

26
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Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushrooms, spiced yoghurt

25
- Grilled Asparagus**

Roast capsicum, quail egg, parmesan, black garlic (vegetarian option available)

24
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Charred Broccolini

Parmesan, chicken, pickled ginger mayo

26
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Smoked Salmon

Whipped ricotta, beetroot, vegetable chips, pickled ginger powder

26
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Charred Octopus

(Cooked weight 90 – 100g)

Pickled cauliflower, chicken sausage, spinach & parsley puree, ginger flower hot sauce

32
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Baked French Camembert

(240g)

Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers

38
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Pan Roasted Foie Gras (50-60g)

Toasted brioche, pickled raisin, turkey bacon salad, apple & ginger compote

30



MAIN

	Mushroom & Shallot Bake White asparagus, truffle, micro salad	32
	Chilli Crab Spaghettini In spicy, sweet & tangy sauce	26
	Grilled Barramundi Wild rice, petit pois, onion salad, butter chicken gravy	36
	Grilled Salmon Fillet Asparagus, pearl cous cous, lime, coconut, fish roe	36
	Paperbag Halibut Fillet Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
	Organically Farmed Lacto Chicken Breast Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	Slow Cooked Lamb Loin (160g NZ) Mash potato, charred greens, lamb fat vinaigrette, lamb jus	48
	Angus Ribeye (300g) Sautéed garlic spinach, black pepper sauce, tobacco onions	65
	48hr BBQ Glazed Beef Back Ribs Grain fed (approx 1kg) Fries, romaine salad, ginger flower hot sauce	58
	Wagyu Ribeye (300g) MBS 4-5, AUS Sautéed garlic spinach, black pepper sauce, tobacco onions	88
	Wagyu Tri Tip (180g) MBS 6-7 (served medium rare) Sautéed garlic spinach, black pepper sauce, tobacco onions	48

SIDES

 Pan Roasted Mixed Mushroom	9
Baby spinach, garlic butter	
 Pan Fried Mixed Greens	6
Garlic & herb butter	
Truffles Fries	18
Parmesan, herbs & truffle oil	
Baked Baguette	3
Softened butter, smoked salt	
Romaine Salad	6
Radish, parmesan, croutons, black garlic mayo	
Mash Potato	6

SWEET

 Organic Chia Seed Porridge	10
Organic chia seeds, strawberry, mango & mixed berries	
 Affogato	12
Vanilla ice cream, espresso shot, chocolate truffle	
Chocolate Praline Brownie	12
Hazelnut, strawberry, cardamon	
 PB&J	11
Banana cake, peanut butter cream, raspberry jelly	
 Baked Cheese Cake	9
Please check with server for today's flavour	

SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Pub. Hols from 5.30pm – 9pm

Light

(Choose ONE)



Italian Burrata

Chilli & mala crunch, pickled cucumber, fermented tomato



Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushroom, spiced yoghurt



Charred Octopus

Pickled cauliflower, chicken sausage, spinach & parsley puree,
ginger flower hot sauce

(Supplement \$7)

Main

(Choose ONE)



Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Grilled Barramundi

Wild rice, petit pois, onion salad, butter chicken gravy

Angus Ribeye 300g

Sauteed garlic spinach, black pepper sauce, tobacco onions

(Supplement \$30)

Sweet

(Choose ONE)



Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries



Chocolate Praline Brownie

Hazelnut, strawberry, cardamom



PB&J

Banana cake, peanut butter cream, raspberry jelly

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)

All prices are subjected to 10% service charge and prevailing GST.

Signature dishes or dishes containing ginger & its family. Vegetarian dishes. May contain egg & dairy.