

## 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**

Mixed leaf salad, pickled ginger powder, bread & crackers

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
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**Charred Broccolini**

Parmesan, chicken, pickled ginger mayo

26
- Smoked Salmon**

Fennel salad, quail egg, beetroot, orange & dill dressing

27
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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**

	<b>Mushroom &amp; Shallot Bake</b> White asparagus, truffle, micro salad	32
	<b>Chilli Crab Spaghettini</b> In spicy, sweet & tangy sauce	26
	<b>Grilled Barramundi</b> Wild rice, petit pois, onion salad, butter chicken gravy	36
	<b>Grilled Salmon Fillet</b> Asparagus, pearl cous cous, lime, coconut, fish roe	36
	<b>Paperbag Halibut Fillet</b> Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
	<b>Organically Farmed Lacto Chicken Breast</b> Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	<b>Slow Cooked Lamb Loin (160g NZ)</b> Mash potato, charred greens, lamb fat vinaigrette, lamb jus	48
	<b>Angus Striploin</b> Grain fed, MBS 2+ 250g Sauteed garlic spinach, black pepper sauce	54
	<b>48hr Beef Back Ribs (approx 1kg)</b> Grain fed, 150days, AUS BBQ sauce, coleslaw, romaine salad	68
	<b>Wagyu Hanging Tender (170g)</b> Charred asparagus, fried artichoke, ginger flower bbq sauce, pickled ginger micro chips	48

**SIDES**

 <b>Pan Roasted Mixed Mushroom</b>	9
Baby spinach, garlic butter	
 <b>Pan Fried Mixed Greens</b>	6
Garlic & herb butter	
<b>Charred Green Asparagus</b>	12
Parmesan, tomato salsa	
<b>Truffles Fries</b>	18
Parmesan, herbs & truffle oil	
<b>Baked Baguette</b>	3
Softened butter, smoked salt	
<b>Romaine Salad</b>	6
Radish, parmesan, croutons, black garlic mayo	
<b>BBQ Pulled Beef Dip</b>	15
Bread, prawn crackers	
<b>Cheesy Herb Mash Potato</b>	8

**SWEET**

 <b>Organic Chia Seed Porridge</b>	10
Organic chia seeds, strawberry, mango & mixed berries	
 <b>Affogato</b>	12
Vanilla ice cream, espresso shot, chocolate truffle	
 <b>Chocolate Praline Brownie</b>	12
Hazelnut, strawberry, cardamon	
 <b>PB&amp;J</b>	11
Banana cake, peanut butter cream, raspberry jelly	

## SET MENU

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

### *Light*

(Choose ONE)



#### **Italian Burrata**

Mixed leaf salad, pickled ginger powder, bread & crackers



#### **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 Striploin, MBS 2+, 250g**

Sauteed garlic spinach, black pepper sauce  
(Supplement \$20)

### *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<sup>++</sup> (2-course) | \$60<sup>++</sup> (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.