



Bar menu

Natural Tasmanian Oysters, Lime, Fermented Chilli, Ginger Soy <i>gf</i>	15/27/48
Pork Belly Baos, Pickled Carrot, Peanut, Coriander, Oyster Sauce <i>df</i>	18
Tempura Prawns, Tamarind Cocktail Sauce, Pickled Pineapple Atomic Tomato Salt <i>gf df</i>	16
Chinese Duck Tacos, Cucumber, Burnt Apple Hoisin, Avocado Mayo <i>gf df</i>	19
Pea Wonton, Smoked Soy Brown Butter, Shimeji, Pecan, Goats Cheese <i>v dfor</i>	20/30
'Banh Mi Charcuterie'	
Chicken Liver Pate, Mr Canubi Mortadella, Prosciutto, Pickles, Chilli Jam, Baguette	24
BBQ Broccoli, Smoked Yogurt, Peanut, Chilli Oil, Maple <i>v gf dfor</i>	15
Fries, Miso Mayo, Nori & Shiitake Salt <i>v gf df</i>	12
Wagyu Brisket Baguette, American Cheese, Fermented Cabbage, Korean BBQ, Fries	25
Grilled Aphrodite Halloumi, Green Goddess, Watermelon, Tomato, Crouton <i>v gfor</i>	29
Charcoal Lemongrass Chicken, Rice Noodle, Peanut, Pickled Carrot, Cucumber <i>gf df</i>	28
Market Fish, Pea Puree, Celeriac Remoulade, Crispy Potatoes <i>gf df</i>	POA
Chocolate Gelato, Bourbon Cherries, Coconut Yoghurt <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Honeycomb, Fig	15