



Bar menu

Natural Tasmanian Oysters, Lime, Fermented Chilli, Ginger Soy <i>gf</i>	15/27/48
Fried Cauliflower, Korean BBQ, Sesame Sauce, Daikon <i>v gf df</i>	15
Crispy Chicken Baos, Cucumber, Peanut, Pickle Carrot, Miso Mayo <i>df</i>	18
Market Fish Ceviche, Nam Jim, Avocado, Coconut, Cucamelon, Tostadas <i>gf df</i>	21
Prosciutto, Stracciatella, Mango Chutney, Persimmon, House Pickles, Sourdough <i>vor dfor</i>	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
Fried Prawn Po'Boy, Fermented Cabbage, Ox Heart, Bonito Mayo, Sweet Potato Crisps <i>df</i>	26
Udon Noodles, Cherry Tomato, Chilli Oil, Caper, Rocket, Parmesan <i>v dfor</i>	24
Wagyu Brisket Sandwich, Onion Jam, Miso Mustard, Pickles, Beetroot, Fries <i>df</i>	25
Maple Roasted Confit Duck Leg, Bok Choy, Wild Rice, Mandarin, Hoisin <i>gf df</i>	29
Chocolate Gelato, Strawberry, Parfait <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Honeycomb, Fig	15