

KATSU SANDOS (ALL DAY) 18 ea	CHARCOAL OVEN 11.30 - 2.30 5.30 - LATE
beer battered chips, japanese slaw. PORK SANDO kewpie mayo, kimchi. CHICKEN SANDO kewpie mayo, tonkatsu sauce. BEER BATTERED FISH SANDO beer battered fish, kewpie tartare, pickles, lettuce. TOFU SANDO (v) spicy kewpie mayo, tonkatsu sauce. NAKED SANDOS 18 ea (choose protein from above) brown rice bowl, pickles, salad, tonkatsu sauce. ADD JAPANESE CURRY SAUCE 1	JOSPER ROASTED GARLIC BREAD 12 whole roasted garlic, cultured butter, sourdough. MISO ROASTED NZ SALMON 26 pickled vegetables, seaweed salad. PORK CHOP (gf) 22 house made kimchi. 300g ROASTED VEGETABLES (gf) 20 roasted vegetables, mushrooms, spring onion, onions, padron peppers, watercress, broccolini, raddish. STEAKS all cooked on charcoal & served with frites, watercress. your choice of: - truffle butter - pepper jus - mustards - kimchi. FLANK 250g (gf) RIB EYE 60 day inhouse dry aged 300g mb2 (gf) ANGUS RIB EYE 60 day inhouse dry aged 300g mb3 (gf) <small>*Inhouse dry aged steaks are subject to availability.</small>
SNACKS & STARTERS (ALL DAY)	COUNTER MEALS 11.30 - 2.30 5.30 - LATE
SYDNEY ROCK OYSTERS (gf) 3.50ea freshly shucked, with: mignonette, lemon. yuzu granita & cavier. 5ea HOUSE MARINATED OLIVES (vg,gf) 7 CHARCUTERIE PLATE (gf*) 12 prosciutto, salami, bresaola, pickles, barossa bark. SASHIMI PLATE (gf*) 16 / 32 6/12 slices, pickled ginger, wasabi, soy. KINGFISH CEVICHE (gf) 18 avocado, chilli, cherry tomato, radish, crispy onions. YUZU HUMMUS (v*) 14 shishito peppers, barossa bark, jerky. ROASTED SCALLOPS (4) (gf*) 18 local 1/2 shell scallops, herb butter CRAB SLIDER 5 mayo, chives, peas, lemon. CRISPY PORK BELLY CHICHARRON 15 master stock poached, spiced salt, ponzu, herb slaw BEER BATTERED CHIPS (vg) 8 kewpie mayo. BEER BATTERED CURRY CHIPS (vg) 12 japanese curry sauce, cheese. CHICKEN WINGS 12 sticky szechuan glaze.	SOBA NOODLE SALAD (vg) 18 crispy tofu, pickled shallots, cucumber, padron peppers, sesame. POKE BOWL (gf) 22 sashimi fish, zucchini, asian dressing, carrot, daikon, avocado, sesame, seaweed salad, spicy miso kewpie. LAMB SAUSAGE LINGUINI 24 soft herbs, peas, chilli, garlic, lemon. POACHED CHICKEN SALAD (gf) 20 poached chicken, Chinese cabbage, pickled ginger, asian herbs, carrot, coriander, fish sauce, lime dressing. FISH & CHIPS 20 tempura battered fish of the day, beer battered chips, kewpie tartare. RAMEN 14 tonkotsu broth, ramen noodle, soy marinated egg, cha shu pork, pickles.
SALADS & SIDES 11.30 - 2.30 5.30 - LATE 12 ea	DESSERTS
HEIRLOOM TOMATO SALAD (v, gf) peach, buffalo mozzarella, lemon vinaigrette. MISO ROASTED CAULIFLOWER (v) toasted almonds. BROCCOLINI (gf) garlic, chilli, shallots, braised with kimchi. MIXED LEAF (v,g,gf) herb salad, palm sugar vinigrette. MIXED HEIRLOOM CARROTS (vg,gf) spiced honey, goats curd, charcoal roasted. SOY BRAISED MUSHROOMS (vg) enoki, oyster, king brown, black fungi.	CHOCOLATE FONDANT 12 YUZU CANE RUM SORBET 10 BREAD & BUTTER PUDDING 12 AFFAGATO & BISCOTTI 9 CHEESE All 3 for 32 GRILLED BABY BERTS TRIPLE CREAM (gf*) 12 WARRNAMBOOL CHEDDAR (gf*) 12 TARAGO RIVER SHADOWS OF BLUE (gf*) 12 <small>*v/gf option available upon request. 15% public holiday surcharge applies to all items</small>