

SNACKS & STARTERS

SYDNEY ROCK OYSTERS (gf) freshly shucked, with: mignonette, lemon. yuzu granita & caviar.	3.50ea 5ea
HOUSE MARINATED OLIVES (vg,gf)	7
HOUSE MADE SOURDOUGH cultured butter, house baked sourdough.	8
CHARCUTERIE PLATE (gf*) prosciutto, salami, bresaola, pickles, barossa bark.	20
SASHIMI PLATE (gf*) 6 slices, pickled ginger, wasabi, soy.	16
KINGFISH CEVICHE (gf) avocado, chilli, cherry tomato, radish, crispy onions.	18
YUZU HUMMUS (v*) padron peppers, barossa bark, jerky.	14
HERVEY BAY SCALLOPS (4) (gf*) local 1/2 shell scallops, herb butter Additional scallops 5	18
FRASER ISLE CRAB SLIDER mayo, chives, peas, lemon.	6
CRISPY PORK BELLY CHICHARRON master stock poached, spiced salt, ponzu, herb slaw	15
BEER BATTERED CHIPS (vg) kewpie mayo.	8
BEER BATTERED CURRY CHIPS (vg) japanese curry sauce, cheese.	12
CHICKEN WINGS sticky szechuan glaze.	13

KATSU SANDOS 18 ea

beer battered chips, japanese slaw.	
PORK SANDO (spicy) 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 19 ea (choose protein from above) brown rice bowl, pickles, salad, tonkatsu sauce. add japanese curry sauce 1	

SALADS & SIDES

HEIRLOOM TOMATO SALAD (v, gf) rockmelon, buffalo mozzarella, lemon vinaigrette.	14
MISO ROASTED CAULIFLOWER (v) jospoer roasted cauliflower, toasted almonds.	12
BROCCOLINI (gf) garlic, chilli, shallots.	12
MIXED LEAF (v,g,gf) herb salad, palm sugar vinaigrette.	12
MIXED HEIRLOOM CARROTS (vg,gf) spiced honey, goats curd, charcoal roasted.	14
SOY BRAISED MUSHROOMS (vg) enoki, oyster, king brown, black fungi, spinach.	14

CHARCOAL OVEN

MISO ROASTED NZ SALMON pickled vegetables, seaweed salad.	26
PORK CHOP (gf) (spicy) marinated & served with house made kimchi. 300g	22
ROASTED VEGETABLES (gf) (spicy) mushrooms, spring onion, herloom onions, padron peppers, watercress, broccolini, raddish.	20

STEAKS

all cooked on charcoal & served with shoestring fries, watercress.	
FLANK 250g (gf)	22
RIB EYE 30+ day inhouse dry aged 300g mb2 (gf)	36
YOUR CHOICE OF: truffle butter, pepper jus, mustards, kimchi. additional sauces 1	
*Inhouse dry aged steaks are subject to availability.	

COUNTER MEALS

RAMEN tonkatsu broth, ramen noodle, soy marinated egg, cha shu pork, pickles.	14
SOBA NOODLE SALAD (vg) crispy tofu, pickled shallots, cucumber, padron peppers, sesame.	16
POKE BOWL (gf) sashimi fish, zucchini, asian dressing, carrot, daikon, avocado, sesame, seaweed salad, spicy miso kewpie.	22
LAMB SAUSAGE LINGUINI soft herbs, peas, chilli, garlic, lemon.	20
POACHED CHICKEN SALAD (gf) poached chicken, Chinese cabbage, pickled ginger, asian herbs, carrot, coriander, fish sauce, lime dressing.	20
FISH & CHIPS tempura battered fish of the day, beer battered chips, kewpie tartare.	20

DESSERTS

YUZU CANE RUM SORBET	10
CHOCOLATE FONDANT	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

*v/gf option available upon request. 15% public holiday surcharge applies to all items