SHARE PLATES

Scallop Crudo (3)
Fresh Australian, thinly sliced scallops with a lime and coconut dressing served with seasonal fruit (gf, df)
$28

Shaved Beetroot Tartine
Toasted sourdough bread layered with creamy labneh, shaved beetroot, walnuts and chervil greens, finished with a drizzle of fermented hot honey (v, gfo)
$19

Loaded Greek Hummus
Creamy hummus topped with shepherd's salad, served with warm pitta and tangy guindilla peppers (vg, gfo)
$18

Jalapeño Poppers (4)
Crispy fried jalapeños stuffed with cheesy risotto, served with lime mayo (v)
$22

Mushroom Aranchini (3)
Crisp golden risotto spheres, black truffle mayo, wild rocket & parmasen
$22

Sticky Chicken Drumettes (5)
Crispy chicken drumettes tossed in a sweet, sticky glaze, drizzled with fermented hot honey and served with a watermelon hot sauce
$17

Pulled Beef Baguette
Slow-cooked pulled beef, slaw and apple mayo in a crusty baguette served with fries and lime mayo
$24

Grilled Focaccia
Focaccia grilled until golden, served with Australian extra virgin olive oil, balsamic and dukkah (gfo, vgo)
$16

House Fries
Crispy golden fries seasoned with fennel salt and lime mayo
$12

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Please let our friendly staff know of allergies. 15% surcharge applies on public holidays.

SALADS

Bean Trio Salad
Seasonal beans and black rice on a bed of labneh, served with almonds, banana shallots, pecorino and dill tossed in a mustard vinaigrette (gf, vgo)
$21

Bang Bang Chicken Salad
Rice noodles with shredded poached chicken, mint, peas, cucumber, coriander and pickled ginger, dressed with chilli and sesame garlic sauce (gf, df, vgo)
$24

Grilled Peach Radicchio Salad
Grilled peach, radicchio, fennel and pistachio salad with an orange honey dressing (gf, df, vgo)
$21

BURGERS

Pulled Fable Mushroom Burger
Pulled Fable mushroom with vegan chipotle mayo, tomato and lettuce, served with fries and vegan mayo (vg, gfo)
$28

Beef and Bacon Burger
Premium beef mince patty with bacon, gouda, pickles and house-made burger sauce, served with crispy onion rings and lime mayo (gfo, dfo)
$32

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MAINS

Fish of the Day
Crispy-skin barramundi with sweet corn purée, sugar snap peas, smashed buttery chat potatoes and charred leeks, finished with beurre blanc and charred lime (gf)
$48

Moroccan Chicken
Grilled chicken breast with brown butter cauliflower purée, pearl couscous with pistachio and mint, harissa carrots and charred lime (gfo, dfo)
$38

Moroccan Cauliflower Steak
Pan-fried cauliflower steak with brown butter cauliflower purée, pearl couscous with pistachio and mint, harissa carrots and charred lime (vgo)
$32

Black Angus Sirloin 250g
New York sirloin steak with creamed spinach, smashed chat potatoes, confit truss cherry tomatoes and truffle jus (gf)
$52

Crispy Pork Belly
Master stock pork belly with charred sugarloaf cabbage, creamed spinach and mustard jus (gf)
$42