

TASTES

SOUR DOUGH RYE	@ 6
PITA & DIPS hummus, beetroot, pumpkin	@ 12
MEZZE PLATE falafel, olives, roast vegetables, dips and pita bread	@ 16
SCALLOP in chorizo oil and squid ink aioli	@ 5
STICKY BRISKET BOA with green mango pickle	@ 5 each
SEMI DRIED TOMATO & TELLEGIO ARANCINI	@ 3 each
GRAZING PLATE FOR 2 with all taste	@ 45

SMALL PLATES

LEMON PEPPER SQUID with Sichuan sticky syrup	@ 16
RED ROAST PORK BELLY capsicums jam	@ 21
PRAWN AND FISH IN GREEN TEA and nori broth	@ 25
PAROO KANGAROO TATAKI with ponzu and daikon	@ 18

LARGE PLATES

DUCK BREAST WITH LEG BOUDIN with cauliflower and fennel salad	@ 34
SEARED PORK FILLET ON WILTED GREENS with miso & shitake jus	@ 32
STEAMED BARRAMUNDI on radicchio kimchi, bbq corn and radish salad	@ 32
CHICKEN BREAST WRAPPED IN PROSCIUTTO with truffle and celeriac puree	@ 30
MOROCCO GOAT CURRY cous cous raisins and dukkha flatbread	@ 30

FROM THE CHARGRILL

BLACK ANGUS SCOTCH 280 gram	@ 38
COORONG ANGUS SIRLOIN 300 gram	@ 38
WAGYU BURGER on toasted pide with onion rings	@ 28
SALT BUSH LAMB RUMP with labna	@ 32



All steaks served with duck fat chat potato jus and béarnaise

SIDES @ 9 each

Creamy garlic mash potato
Steamed broccolini and asparagus with almond oil
Sq Fattoush salad
Roast pumpkin & peppittas
House fries with chilli aioli
Roasted duck fat Potatoes with rosemary
Beetroot and buffalo mozzarella, rocket pesto

SWEETS @ 14.5 each

Sq VANILLA SLICE
CARAMEL AND FRANGELICO with hazelnut praline
WHITE CHOCOLATE PARFAIT raspberry macaroons
WARM RUSSIAN HONEY LAYER CAKE with poached fruit
COCONUT AND CHIA PANNA COTTA with mandarin granite
TASTING DESSERT SHARE PLATE @ 32



See our Board for chef's cheese selection



BUYING LOCAL

sharing meals

PADDOCK TO PLATE

sustainable foods