

## ALL DAY DINING | 11AM TO 5PM

### MAINS

**Beer Batter Market Fish and Chips GFO** \$30

Apple and Kale Slaw, Yuzu Vinaigrette, Fries, Tartare

**Crumbed Kangaroo or Chicken Schnitzel** \$34

Yuzu-Kaffir Lime Slaw & Miso-Peppercorn Jus, Fries

**Grilled Pork Chop GF** \$32

Fries, House Salad, Umami Black Garlic Jus

**Butter Chicken GF** \$25

Rich Creamy Tomato Sauce, Kasturi Methi, Basmati Rice, Chicken Thigh

**Mushroom Pappardelle V** \$28

Creamy Mushroom Sauce, Parmesan Cheese, Sundried Tomato, Pine Nuts, Herb Oil

Add Chicken \$5

**Chicken Caesar Salad** \$26

Bacon, Cos Lettuce, Caesar Dressing, Parmesan Cheese, Croutons

**Roasted Pumpkin Green Curry VG/DF** \$32

Eggplant, Tofu, Green Beans, Jasmine Rice, Coriander, Chilli Oil

**Gourmet Burger-Fried Kangaroo or Chicken** \$35

Brioche Burger Bun, Sriracha Mayonnaise, Lettuce, Rescue Tomato Chutney, Fries

Add Bacon \$3

**Steamed Vegan Momos VG/DF** \$19

Chilli Sauce, Carrot, Soya Chunk, Onion

**Lamb Taco** \$25

Lamb Seekh Kebabs, Mint and Coriander Chutney, Chaat Laccha Onion, Slaw, Paratha

## DINNER | 5PM TO 10PM

### STARTERS

**Prawn Betel Leaf GFO** \$28

Coconut Caramel, Granny Smith Apples, Chilli, Pickled Onion, Lemongrass Beurre Blanc, Prawn Crackers

**Kangaroo Tartare GF** \$25

Soya Cured Egg Yolk, Capers and Gherkin Tartare, Spicy Tamarind Mayo, Kumara Chips

**Korean Fried Chicken GF** \$28

Kimchi Kewpie Mayonnaise, Fried Chilli Oil, Curry Leaves

**Pork Belly Bites GF** \$24

Chilli Peanut Praline, Coriander, Apple Radish Slaw, Rendang Sauce

**Natural Oyster GF/DF** \$4.5 each/\$22 half/\$40 dozen

Kimchi, Tomato Juice, Lemon

**Lamb Seekh Kebabs** \$27

Mint and Coriander Chutney, Chaat Laccha Onion

**Steamed Vegan Momos VG/DF** \$19

Chilli Sauce, Soya Chunk, Carrot, Onion

**Tempura Cauliflower V** \$19

Chilli Oil, Spicy Tamarind Mayo

### DESSERTS \*available all day

**Chocolate Tart V** \$18

Miso Vanilla Cremieux, Peanut Praline

**Mango and Passionfruit Gateaux GF/V** \$19

Lewis Road Gin Botanical Ice-Cream

**Sticky Jackfruit and Sago Pudding VG/GF/DF** \$17

Coconut Caramel, Coconut Ice Cream

**Lewis Road Ice Cream** \$15

Vanilla or Chocolate, Chocolate Sauce

### MAINS

**Pork Belly GF** \$40

Burnt Apple & Coconut Puree, Potato Gratin, Umami Black Garlic Jus, Cauliflower

**Slow-Braised Lumina Lamb Shoulder GF** \$44

Thai Red Curry Sauce, Mash Potato, Seasonal Vegetables, Rescue Tomato Chutney, Herb Oil

**Pan-Seared Snapper Fillet GF** \$42

Lemongrass Beurre Blanc, Miso-Roasted Cherry Tomatoes, Fried Potato, Cauliflower Puree, Grilled Broccolini

**Crumbed Kangaroo or Chicken Schnitzel** \$34

Yuzu-Kaffir Lime Slaw & Miso-Peppercorn Jus, Fries

**Roasted Pumpkin Green Curry VG** \$32

Eggplant, Tofu, Green Beans, Jasmine Rice, Coriander, Chilli Oil

Meat Option +\$10

**Gourmet Burger-Fried Kangaroo or Chicken** \$35

Brioche Burger Bun, Sriracha Mayonnaise, Lettuce, Rescue Tomato Chutney, Fries

Add Bacon \$3

### SIDES \*available all day

**Fries V** \$14  
Garlic Aioli

**Seasonal Vegetables V** \$9  
Table Butter

**Apple and Kale Slaw VG** \$9  
Yuzu Vinaigrette

**Wok Cauliflower VG** \$9  
Rendang Sauce, Coriander, Crushed Peanuts

**Seasonal Roast Potato V** \$9

**Paratha (each)** \$4



VGO - Vegan Option Available  
GFO - Gluten Free Option Available  
DF - Dairy Free  
V - Vegetarian  
VG - Vegan



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