

SMALL BITES & TASTES

Shucked oysters ponzu dipping sauce (gf)(df) 4.5
ea

Fried tofu, plum and ginger dressing, fried shallots (df)(gf)(ef)(v)(ve) 9

Turmeric cauliflower, sesame tofu dressing, nori powder (df)(gf)(ef)(v)(ve)16

Thai fish cakes, chilli dipping sauce, Asian greens (gf)(df) 18

Vietnamese pork belly, palm sugar caramel, young coconut (gf)(df)(ef) 22

Nasu Dengaku – Miso glazed eggplant, sesame seeds, coriander, spring onion (df)(gf)(ef)(v)(ve)16

Salt and pepper chicken wings, lemon, Japanese mayo 18

Soft taco, lettuce, salsa, house smoked chilli sauce, guacamole, smoked Chicken (ef) 16.5

With Agave tequila shot 23.5

PASTA

Smoked Petuna trout, fettucine, caper berries, baby spinach, lemon cream 28.5

Zucchini risotto, zucchini rounds Westhaven goat saganaki, parmesan (gf)(v)(ef) 28.5

Gnocchi - Tassie Dutch potato, gorgonzola dolce, baby spinach, rounds of leek (v) 24.5



PLATES

Tasting board - house smoked Petuna salmon, avocado mousse, Petuna trout pate, gin cured salmon, pickled cucumber, grilled bread (ef) 28.5

Mezze plate – hummus, sundried tomato & feta, baba ghanoush, tzatziki, tomato salsa Kalamata olives (v)(ef) 24.5

Sweet and sour sticky lamb ribs, jasmine rice, herbs (gf)(ef)(df) 25.5

Warm salad of shiitake, abalone and enoki mushrooms, udon buckwheat noodles (v)(gf)(ef)(df)(ve)24.5

Drunken chicken, shoa xing wine, ginger, spring onion, black bean, chilli 24.5

Rare seared eye fillet, Thai aromatics, lime dressing, toasted jasmine rice (gf)(df)(ef) 24.5

Singapore laksa, hokkien noodles, fried tofu, eggplant, fish balls, kaffir lime, lemongrass, coriander, been shoots, fried shallots (gf)(df)(ef) 24.5

(gf) - Gluten free (v) – Vegetarian (ve) - Vegan
(df) – Dairy free (ef) – Egg free

LARGER PLATES

Blackened miso local Petuna ocean trout & local ling, black rice, wild fungi, lime beurre blanc (gf)(ef) 38.5

Twice cooked beef brisket, shiitake mushroom, bonito tea, kombu, pink ginger, tofu cream C 35.5

Beef short rib, rending curry, yoghurt, pappadum 39

Twice cooked chicken drumsticks, chilli & garlic eggplant salad, coriander (gf)(df)(ef) 28.5

Sassafras rib eye steak (400g), asparagus, yuzu butter, Japanese dipping sauce (gf)(ef) 42.5

Paillard of Petuna Salmon, roasted vine ripened tomatoes, crispy leek, lemon beurre blanc (gf)(ef) 38.5

Sassafras rack of lamb (3 points), hazelnut puree, kipfler potatoes, parmesan crumbs, veal jus (ef) 39.5

Beef "Wellington" eye fillet (MR), mushroom tart, Dijon, chicken liver parfait, bacon crumbs, jus (ef) 44.5

SIDES

Chips & aioli 6.5

Steamed vegetables 6.5

Garden salad 6.5

Paris mash 6.5

Jasmine rice 4

Your Chefs: Steve Bennett, Emily Hall (apprentice)

*Public holidays incur a 15% surcharge