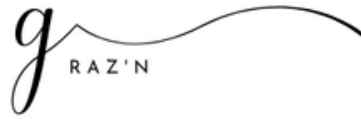


TAPAS

CAULIFLOWER POPCORN V GF VGO	18
Tempura cauliflower, spiced aioli, wakame seaweed	
STEAMED MUSSELS GFO DFO	28
Victoria black mussels, tomato sugo or garlic white wine, crusty bread	
BUFFALO CHICKEN WINGS	18
Served with vegetable crudites and blue cheese sauce	
CHILLI CALAMARI DF	26
Fried calamari, nam jim, fresh chilli, lime	

CLEAN EATING

YOUNG COCONUT WATERMELON SALAD VG GF DF	26
Young coconut, watermelon, lemon balm, watermelon, radish, wasabi peas	
SPRING PRAWN SALAD GF DF	28
Australian prawns, blood orange segments, fennel, avocado	
KOMBUCHA MUSHROOMS VG GF DF	26
Kombucha soaked mushrooms, Queensland pumpkin, kimchi, avocado, pepita, pomegranate	
COCONUT POACHED CHICKEN BREAST GF DF	38
Charred corn salsa, heirloom carrots, fresh herb gremolata	



LARGE PLATES

PAN FRIED FRESH GNOCCHI GFO	36
Pesto, cherry tomato, pine nuts, rocket	
PULLED PORK, HEIRLOOM TOMATO PENNE GFO	36
24hr braised pork, roasted heirloom tomatoes, crisp sage, shaved pecorino, pino grigio sauce	
300G GRASS FED SCOTCH FILLET DF GF	55
Pepperjack shiraz jus, chimi churri, heirloom carrots, torched onion petals	
EAST COAST GRILLED PRAWNS GF	55
BBQ brandy lemon butter sauce, soft herb gremolata	

BOARDS

BAKED TRIPLE CREAM BRIE & OLIVES GFO	18
Crumbed brie wheel, warm marinated olives, crusty bread	
TONIC SLIDERS DF	25
Confit pork belly & apple slaw, Angus beef, mustard, aged cheddar, Cajun chicken, lettuce & avocado aioli	
ANTIPASTO BOARD GFO DF	34
Selection of cured meats, rainbow olives, tomato relish, pickled vegetables, crusty bread & crackers	
CHEESE BOARD GFO	32
Aged cheddar, creamy triple brie, soft blue w/ quince paste, dried fruits, nuts, crusty bread & crackers	

PIZZAS & BURGERS

TANDOORI CHICKEN PIZZA GFO	34
Sugo, tandoori chicken, garlic yogurt, Spanish onion, roast cashew, snow peas	
EARTH PIZZA GFO V	34
Sugo, pumpkin, mushrooms, capsicum, pine nuts, rocket	
DIAVOLA SALAMI PIZZA GFO	36
Italian salami's, cacciatore, chorizo, pepperoni, olives	
GRAZ'N BURGER GFO	28
All burgers come with cheese, lettuce, tomato, mustard aioli and tomato relish Choose from: wagyu beef, chicken schnitzel or halloumi	

SIDES

Roast sumac pumpkin w/ garlic yoghurt, pomegranate and sage	15
Steamed broccolini w/ roasted garlic oil & roasted almonds	15
Fries w/ citrus aioli	15
Sweet potato Fries w/ avocado aioli	16
Wedges w/ sweet chilli & sour cream	16

DESSERTS

PETITS FOURS TARTLETS FOR 2	38
Butter based tartlet shells filled with apple frangipani, gianduja, coconut rhubarb, green tea cheesecake, peach & raspberry crumble and yuzu curd	
GRAZ'N ON SORBETS DFO GF	18
Chefs daily flavors, of sorbets and gelato's, fresh QLD berries	
TIRAMISU GOUTTE TEARDROP	24
Layers of coffee-soaked vanilla sponge and mascarpone mousse served with coffee jelly, crème anglaise and berries.	
HANDMADE CHOCOLATES	5EA
Select from mango ginger, mandarin yuzu, ruby popping candy and Irish cream	