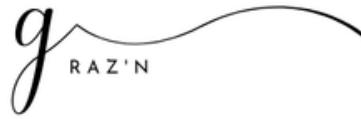


## TAPAS

- CAULIFLOWER POPCORN** V|GF|VGO 18  
Tempura cauliflower, avocado 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

## 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
- 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, GF|VGO 15  
pomegranate and sage
- Steamed broccolini** w/ roasted garlic oil GF|DF|VG 15  
& roasted almonds
- Fries** w/ citrus aioli GF|DF 15
- Sweet potato Fries** w/ avocado aioli GF|DF|VGO 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