

# INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE

### STARTERS -

### FRESH COUNTRY LOAF 16

Whipped house-smoked feta, dukkha, balsamic olive oil

### STICKY THAI PORK RIBS 24

Served with herbs. (GF)(DF)

## **GRILLED TIGER PRAWNS 26**

Australian Tiger Prawns with mustard miso. (GF)(DF)

#### **CALAMARI 22**

Australian wild caught

Salt & pepper calamari, finger lime mayo, green pawpaw aromatic salad. (GF)(DF)

### **CHICKEN WING NIBBLES** 18

Acacia Valley Australia

Crisp fried wings, Thai BBQ sauce, green pawpaw aromatic salad. (GF)(DF)

## **BLUE SWIMMER CRAB ARANCINI** 18

Wild caught, Shark Bay, West Australia

Blue swimmer crab risotto fried in Panko breadcrumbs served with Yuzu mayonnaise.

## SALADS -

### GLAZED PORK

36

Darling Downs, Queensland (100% Australian grain fed)

Slow cooked in master stock & glazed with a sticky soy bbq sauce. Served on Kimchi puree with a green pawpaw salad, aromatic herbs, heirloom tomato, cucumber & shiso dressing. (GF)(DF)

### **SESAME CHICKEN 34**

Acacia Vallev Australia

Fresh char-grilled chicken tenderloins topped with Asian style salad, herbs, heirloom tomato, cucumber & creamy toasted sesame dressing. (GF)(DF)

## SALT & PEPPER TOFU 30

Deep fried silken tofu topped with an Asian style salad, herbs, heirloom tomato, cucumber & shiso dressing. (GF)(DF)



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**MAINS** 

## RISOTTO 29

Wild forest mushrooms in creamy arborio rice finished with truffle oil & pecorino. (GF)(V)(VEO)

#### **PRAWN TAGLIATELLE 44**

Australian, Queensland

Fresh local tiger prawns sautéed in sweet red pepper & miso tossed in fresh homemade pasta. (DF)

## 200g WAGYU TRI-TIP (MBs 8-9+) 44

Liverpool Plains, NSW I F1- F3 Wagyu Crossbred X Black Angus Cattle I Grain Fed 400 Days+ Seared Medium Rare (Tataki Sliced), Asian BBQ sauce & garlic greens. (GF)(DF)

## **CHICKEN SUPREME 35**

Acacia Valley Australia

Japanese yaki tori (bbq) chicken stuffed with shitaki mushroom duxelles, sweet potato puree, baby leek, asparagus finished with yaki tori sauce. (DF)(GF)

# BEEF TENDERLOIN 200g 44

120 day Grain fed MSA, Darling Downs Qld

Pan seared & deglazed with red wine. Served medium rare with king oyster mushrooms, roasted shallots on dashi mash potato, red wine jus. (GF)

# PORK BELLY 35

Darling Downs Queensland (100% Australian grain fed)

Confit free-range pork belly with Australian garlic puree, kipfler potatoes, fresh apple and macadamia tossed in French dressing (GF)(DF)

SIDES

RUSTIC HAND-CUT CHIPS seasoned with our garden herb salt & confit garlic aioli 11

SAUTÉED SEASON GREENS (GF/DF/V/VE) 11