

Takeaway call 5721 8399

Orders available for pickup between 5.30pm - 8pm



Takeaway Menu

Starter

Mozzarella, herb and confit garlic focaccia	10
Salt and three pepper squid, confit garlic mayo, fresh herbs*	12

Entrée

Grilled chicken Tsukune yakitori, wasabi kewpie, spring onion, pickled daikon, sous-vide yolk, shichimi togarashi, tare sauce	17
Five spiced confit duck leg, parsnip cream, grilled grapes, sauce verte, green olive relish*	19
Textures of corn: white corn polenta, sweet corn coulis, avocado mousse, Mexican corn salsa*	17
Oyster natural, green chilli Nam Jim*	4.5

Classics

BBQ meat lover pizza	16
Chicken breast parmigiana, crispy chips, cabbage slaw	28
Angus scotch steak sandwich with lettuce, tomato, grilled onion, bacon, cheese, tomato relish, chips	25
200g Wagyu beef burger, spiced slaw, pickles, bacon, chipotle mayonnaise, brioche bun, crispy chips	24
Spaghetti bolognese, rocket, shaved parmesan	25
Flathead filets, crispy chips, cabbage slaw, lemon aioli	28

Main

Lemongrass pork cutlet, turnip cake, broccolini, spring onion oil, do chua carrots, noch cham*	38
Grilled herb chicken supreme, butternut squash pumpkin, green beans, sweet corn salsa, feta yoghurt dressing, pepita spiced dukkhah*	37
Fish of the day	MP
Bean curd tofu, wok tossed oriental mushrooms, chilli oil, green beans, baby corn, sesame, Asian herb salad, vegan XO sauce^*	35

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From the Grill

Lamb backstrap 280g*	43
Grass fed Angus porterhouse 300g*	46
Grass fed Angus scotch 300g*	48
Grass fed Angus eye fillet 250g*	49

All served with confit garlic crushed potatoes, beetroot puree, maple roasted pumpkin, honey glazed baby carrots, broccolini

Your choice of: Chimichurri, red wine jus, creamy mushroom, Milawa seeded mustard and confit garlic butter

Sides

Crispy chips, tomato relish^	11
Miso sweet potatoes, green beans, edamame, soy dressing*	11
Grilled cos lettuce salad, crispy bacon, cherry tomatoes, ranch dressing, local cheese, chives*	11

Dessert

White chocolate mint Crèmeux, lace cookie, fresh berries, dulce de leche, shortbread crumbs*	19
Spiced date and walnut cake, roasted star anise plums, walnut crumble, rock salt caramel ice cream	19
Tiramisu basque burnt cheesecake, toasted almond dukkah, orange syrup, vanilla ice cream, cacao nibs*	19
Chef's selection of three local cheeses, quince paste, smoked almonds, fruit chutney, grapes, lavosh	26

Children's Menu

Chicken nuggets, chips, garden salad, tomato sauce	14
Fish and chips, coleslaw, aioli	14
Spaghetti bolognese, grated parmesan	14
Ham, cheese, pineapple pizza	14
Creamy chicken pesto penne, parmesan	14
Chocolate mousse, fresh berries*	10

*no gluten ingredients ^Vegan MP Market Price