

SHARING PLATES

Share the goodness

SELECT ANY 3 ITEMS SERVED TO SHARE \$39 PP

INCLUDES A GLASS OF WINE, BEER OR SOFT DRINK

SOY & BEETROOT CURED
SALMON, DAIKON, BURNT
ORANGE
w ginger black vinegar dressing &
spring onion oil (df, gf)

HOUSE MADE SQUID INK
GNOCCHI
w local spanner crab, Manchego
emulsion & gremolata

KANGAROO TARTARE
w confit egg yolk, hazelnut, crispy
shallots & taro (df, gf)

BUKO CAPRESE & BURRATA
SALAD
w finger lime, smoked Maldon salt &
baby basil (gf, veg)

BROCCOLI, BLUE CHEESE &
PINENUT ARANCINI
w salsa verde (veg)

BEEF CHEEK TACOS
w marjoram black beans, coriander &
chipotle jus (gfo, df)

KOREAN FRIED POUSSIN
w sesame compressed melon &
pickled ginger (df)

ROASTED PUMPKIN & CHARRED
ONION TART
w wattle seed, macadamia nut
crumble, chilli & sage dressing
(dfo,veg)

24HR SOUS VIDE PORK BELLY
w Davidson plum XO sauce (df, gf)

CLAM & CHORIZO FETTUCCINE
w lemon myrtle

DRINKS

Craigmoor Cuvée Brut, NSW

Chain of Fire Sauvignon Blanc, WA

Chain of Fire Chardonnay, WA

Chain of Fire Shiraz, Cabernet, WA

XXXX Gold Mid Strength

Great Northern Supercrisp

Great Northern

Cascade Light