

lunch

AVAILABLE FROM 12.00PM – 2.00PM

MEXICAN DIRTY RICE	20.0
Charred corn, pico de gallo, black beans, corn tortilla <i>h, vgn, gf</i>	
+ asado beef	+6.5
+ sour cream	+3
RIGATONI PASTA	26.5
Fermented chilli, peppers, black lime, marinated goat's cheese <i>h, v</i>	
CONFIT DUCK LEG	26.5
Bitter leaves, fig, ricotta, hazelnuts <i>h, gf</i>	
ROAST CHICKEN BREAST	26.0
Vietnamese noodles, mint, cucumber, nuoc cham <i>gf, df, h</i>	
SLOW COOKED LAMB	29.5
Qatari tabbouleh, hummus, pickles, pita <i>df, h</i>	
SAMBAL BAKED MARKET FISH	29.5
Steamed rice, bok choy, sesame <i>gf, df, h</i>	
ROAST POTATOES	10.0
Garlic & thyme <i>gf, h, vgn</i>	
ROCKET & PARMESAN SALAD	10.0
Aged balsamic vinegar <i>gf, h</i>	
DESSERTS	
WHITE PEACH GRANITA	12.0
Almond cream, raspberry <i>gf, h, vgn</i>	
MANGO PUDDING	14.0
Evaporated milk <i>v gf</i>	
BISCOFF CHOCOLATE TERRINE	16.0
Whisky & orange caramel <i>v</i>	
SELECTION OF AUSTRALIAN CHEESE	18.0
+ accompaniments <i>v *</i>	

march specials

2ND – 6TH MARCH

RUMP STEAK 26.0

Sautéed spinach, roast eschalot & garlic butter *gf*

9TH – 13TH MARCH

SPINACH & RICOTTA LASAGNA 26.0

Rocket, basil pesto & green bean salad *h,v*

16TH – 20TH MARCH

SMOKED SALMON BOWL 18.0

Pearl couscous, tomato, labneh, spinach, tarragon, nigella seeds

23RD – 27TH MARCH

BEBEK BETUTU BALINESE SALAD 26.0

Slow-cooked duck, green mango, bean sprout, peanuts, snake beans *df gf,h*

v-vegetarian vgn-vegan gf-gluten free df-dairy free h-halal * gluten free on request (+3.0)

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free. Please do speak with a staff member for any requests.

1.5% surcharge applies on card transactions.