

M E N U

DELI SIDE SALAD mixed leafy greens, house vinaigrette, toasted pumpkin seeds gf/df/ve	8.5
FRIES shoestrings, tomato relish gf/ve	11.5
CUMIN FLATBREAD served warm, w a white bean + miso dip ve	11.5
OLIVES elysian foods chilli marinated green olives gf/ve	11.5
PATATAS BRAVAS crispy potatoes, topped w bravas sauce & aioli gf/df/v	17.9
GRAINS & GREENS chilled salad w broccoli, beans, seasonal greens, quinoa, buckwheat, sesame+ cashew w a soy, agave nectar & ginger glaze gf/df/ve	24.5
ARANCINI (6) mushroom panko crumbed risotto balls w carrot puree + parmesan aioli v	23.9
DUCK LIVER PATE served w onion jam, cornichons, croutes & breads	24.5
ARTICHOKE + SPINACH our famous cheesy spinach artichoke hot skillet bake, mexi salsa, served with tortilla wafers gf* on request / v	26.9
PRAWNS prawns in a coconut cream + chilli + lime sauce, topped w a cucumber + pickled ginger + shallot salsa w crusty bread on side gf* / df	26.9
FRIED CHICKEN toasted sesame & sticky soy dressing, pickled cabbage + spring onions gf	27.9
BANG BANG CAULIFLOWER tempura battered cauliflower florets covered in our famous spicy sechuan bang bang sauces df/v	27.9
SALT & PEPPER SQUID in-house prepared calamari, dusted in our seasoned gluten free flour, sichuan pepper, aioli, & kaffir splash gf/df	26.9
FIRSTLIGHT WAGYU TATAKI seared, sliced rare, wagyu beef w green bean, crispy chickpea, rocket salad & a truffle ponzu dressing gf/df	27.9
TUNA SU MISO sesame crusted yellow-fin tuna, apple + daikon salad w mustard su-miso & lime kewpie gf/df	33.9
HOLLY PORK BELLY crispy pork belly w sticky lemongrass + ginger on asian slaw gf/df	36.9
MOROCCAN LAMB braised lamb shoulder, honey glazed eggplant, citrus labne, salsa verde gf/df*on request	36.9
BEEF BRISKET slow braised bbq brisket, chipotle potatoes & corn+black bean salsa gf/df*r	36.9
MUSSELS mussels cooked in our famous garlic, white wine, cream & housemade chilli jam sauce w bread on the side to dip in the goodness gf*	36.9
MEZZE PLATTER a selection of housemade dips, olives, housemade pickles, cumin flatbread, seed crackers & toasted nuts ve	32.5

[gf] dish is prepared without gluten, although please make staff aware if you are highly sensitive

[df] dish is prepared without dairy (cow) products [*] dish may be adjusted to fit specified sensitivities

[v] dish is prepared without meat products

[ve] dish is prepared vegan/plant based

DESSERTS

CRÈME BRULEE almond biscotti & affogato bean ice cream <i>gf* on request</i>	17.9
STICKY DATE PUDDING clotted cream, butterscotch, candied walnuts	17.9
APPLE CRUMBLE CHEESECAKE salted caramel ice cream	17.9
SKILLET COOKIE sesame + white chocolate cookie, served hot (allow 12min cooking time) w Rush Munro malted milk ice cream	14.5
TRIO OF ICE CREAM your choice of 3: vanilla bean, triple chocolate, black doris plum, affogato, lemon gin, cookies & cream, raspberry sorbet [<i>df</i>], coconut/vanilla [<i>df</i>]	15.5
AFFOGATO deconstructed w hawthorne espresso, vanilla bean ice cream, your choice of liqueur: baileys, kahlua, frangelico, amaretto, grand marnier <i>ve*</i>	18.9
BOHEMEIN DARK CHOC FISH it's just a really good, hand crafted chocolate fish; vanilla marshmallow, 53% dark chocolate	9.5
BOHEMEIN MILK CHOC FISH it's just a really good, hand crafted chocolate fish; vanilla marshmallow, milk chocolate	9.5
DARK ROCKY ROAD dark valrhona chocolate, raspberry liquorice dried strawberries & macadamia	9.5
WHITE ROCKY ROAD white callebaut, dried tropical fruits, coconut & pistachio	9.5

CHEESES

all cheeses served w fresh bread, croutes & crackers

MEYER VINTAGE GOUDA semi-hard aged gouda, nutty, sharp & spicy notes, served w housemade onion jam	16.9
WHITESTONE WINDSOR BLUE creamy blue, w a soft + buttery texture & a silky smooth mouth feel served w quince paste	16.9
CHEVRE soft, mild, unaged french goats milk cheese, served w borage honey & walnuts	16.9

ALL 3: 49