

# MENU



## TASTE

GARLIC HERB BREAD [v]	10
CRISPY FRIED CHICKEN WINGS [10] spicy korean wings with gochujang sauce [nuts]	12
SOUP OF THE DAY served with garlic herb bread	12
CHIPS, AIOLI & TOMATO SAUCE [v]	10
POTATO WEDGES, SWEET CHILLI & SOUR CREAM [v]	12

## BITES

- FRIED HALLOUMI BITES [5]  
oregano & lime [v]
- GUACAMOLE  
corn chips [vg] [gf]
- TOFU & SHITAKI MUSHROOM DUMPLING [4]  
orange soy & scallion oil [gf] [vg]
- CHICKEN & LEMONGRASS DUMPLING [4]  
momo chutney & coriander [gf]
- SALT & PEPPER WHITE BAIT  
house made tartare sauce & lemon [gf]
- COCONUT CRUMBED PRAWNS [5]  
nam jim sauce
- JAPANESE CHICKEN KARAAGE  
tonkatsu sauce & nori seasoning
- TANDOORI LAMB CUTLETS [3]  
mint yoghurt & coriander [gf]
- CHICKEN CHIMICHANGA  
preserved lemon aioli
- 12 HOUR SLOW COOKED PORK BELLY BAO [2]  
pickled carrot & cucumber

1 PLATE - \$13  
3 PLATES - \$33  
6 PLATES - \$60

## SIDES

GREEN BEANS WITH GARLIC BUTTER & ALMONDS [v] [gf]	10
FRESH GREEK SALAD WITH HONEY LEMON DRESSING [v] [gf]	12
TRUFFLED KIPFLER POTATOES [v] [gf]	10
CREAMY POTATO MASH [v] [gf]	10
SWEET POTATO MASH [v] [gf]	10
CHARRED BROCCOLINI [v]	10

# STAPLES

<b>KENTISH BURGER</b> 180g brisket mince pattie, smokey bacon, swiss cheese, caramelised onion, iceberg lettuce, kentish burger sauce & chips	25
<b>FRIED CHICKEN BURGER</b> jamaican jerk chicken, avocado, kentish burger sauce, pickled pineapple, lettuce & chips	25
<b>VEGETARIAN BURGER</b> vegetarian tenders, avocado, kentish burger sauce, pickled pineapple, lettuce & chips [v]	25
<b>PANKO CRUMBED CHICKEN OR MAYURA STATION WAYGU BEEF SCHNITZEL</b> chips, garden salad & choice of mushroom sauce, pepper sauce or gravy or add parmigiana with smokey bacon, napolitana sauce & tasty cheese + 2	24
<b>FISH &amp; CHIPS</b> battered, crumbed or grilled with chips, garden salad tartare sauce & lemon [GFO]	25
<b>SALT &amp; PEPPER SQUID</b> chips, garden salad, tartare sauce & lemon	25
<b>250G ANGUS BEEF SIRLOIN</b> cooked to your liking with chips, garden salad & choice of mushroom sauce, pepper sauce or gravy [GFO]	30

<b>RARE BEEF SALAD</b> 300g rump, green papaya, green beans, chilli, peanuts, heirloom tomatoes, fried shallots & nam jim dressing [GFO]	30
<b>VIETNAMESE CHICKEN SALAD</b> vermicelli noodles, grilled chicken, vietnamese mint, basil, coriander, fresh carrot, bean sprouts, fried cashew nuts, chilli & nuoc cham dressing [GFO]	28
<b>KOREAN BRAISED TOFU</b> housemade kimchi, winter vegetables & steamed jasmine rice [VG] [GF]	25
<b>BUTTER CHICKEN</b> basmati rice, roti paratha & mint yoghurt	28
<b>GOAN BEEF VINDALOO</b> basmati rice, roti paratha & mint yoghurt	28
<b>TASMANIAN MISO SALMON</b> gremolata, sweet potato mash & green beans [GF]	30
<b>300G STUFFED LOKOUMI CHICKEN BREAST</b> mushroom duxelle & cheese stuffed breast, roasted heirloom carrots, baby chat potatoes & creamy mustard sauce	30
<b>12 HOUR BRAISED LAMB SHANKS</b> red wine, tomato, carrots, rosemary & creamy potato mash [GF]	30
<b>300G GRAIN FED ANGUS BEEF EYE FILLET</b> pea ragu, grilled broccolini, truffled kipfler potato & red wine jus [GF]	40

# FARE

[VG] vegan  
[v] vegetarian  
[GF] gluten free  
[GFO] gluten free option  
please ask staff