SMALL PLATES

GARLIC BREAD (VEG) 12

Pull-apart ciabatta with homemade garlic butter served with hummus

WITH CHEESE +4

MOZZARELLA BREAD (VEG) 16

Flat bread with generous melted mozzarella topped with hummus pesto

LOADED BAKED KUMARA (VEG) 23

Loaded with whipped feta, avocado and mango salsa drizzled with caramel chili honey

LOADED FRIES (VEG) 23.5

Fries topped with brisket stew, cheese & home made siracha mayo

LEMON PEPPER CALAMARI 19.5

Deep fried calamari rings coated in lemon pepper served on leafy greens with lemon and tartare sauce.

SEARED SCALLOPS (GF) 6 pieces 38

Seared with garlic, onion, seaweed & red pepper sauce.

GARLIC PRAWNS (GF) 7 pieces 33

Pan fried prawns with garlic, onion, zucchini cooked in a garlic butter sauce with a grilled butterfly prawn.

KOREAN STYLE FRIED CHICKEN 23

Boneless chicken breast strips coated with our home made crunchy coating. served with honey glaze dipping sauce.

SOUTHERN STYLE FRIED CHICKEN 23

Boneless chicken breast strips coated with our home made crunchy coating. served with siracha dipping sauce.

CLASSICS

SEAFOOD CHOWDER **23**

Calamari, prawn, fish, mussels, clams in a chunky creamy soup served with toast drizzled with olive oil

KOREAN CHICKEN BURGER **29.5**
(CAN BE MADE GLUTEN FREE) **+3.5**

Deep-fried chicken breast coated in our homemade crunchy coating, slaw, lettuce, McClure's pickles, honey glaze & sweet chilli sauce in a brioche bun. Served with fries & aioli.

CHEESE BURGER **31**
(CAN BE MADE GLUTEN FREE) **+3.5**

Beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, McClure's pickles & relish in a brioche bun. Served with fries and aioli

DOUBLE CHEESE BURGER **42**
(CAN BE MADE GLUTEN FREE) **+3.5**

2 Beef patties made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, McClure's pickles & relish in a brioche bun. Served with fries and aioli

FISH & CHIPS (DF) **32**
(CAN BE MADE GLUTEN FREE) **+3.5**

Beer battered market fish served with lemon, salad, fries and tartare sauce

LARGE PLATES

VEGE STACK (VEG/DAIRY FREE) 32
(CAN BE MADE COELIAC FRIENDLY) +3.5

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow roasted tomato with sundried tomato pesto and green oil on a potato rosti.

ADD GRILLED OR KOREAN FRIED CHICKEN +7.5
ADD CALAMARI +9.5
ADD PAN FRIED FISH +14.5

ROASTED AUBERGINE (VEG/DAIRY FREE) 32

Roasted aubergine, tofu, crunchy chicpeas on a bed of hummus and roquette and pesto

ADD GRILLED OR KOREAN FRIED CHICKEN +7.5
ADD CALAMARI +9.5
ADD COLD SMOKED SALMON +14.5

GADO GADO (Served at room temprature) 32

Indonesian style salad with raw tomato & cucumber, cooked mungbean, cabbage, potato, fried tofu & vegetable crackers with Indonesian style peanut sauce.

ADD GRILLED OR KOREAN FRIED CHICKEN +7.5
ADD CALAMARI +9.5
ADD COLD SMOKED SALMON +14.5
ADD BOILED EGG +4

MUSHROOM RISOTTO (VEG) 32

Aborio rice cooked medium with mushroom and topped with parmesan.

ADD GRILLED OR KOREAN FRIED CHICKEN +7.5
ADD CALAMARI +9.5

LARGE PLATES

CHICKEN WELLINGTON **38**

Prosciuto wrapped mushroom duxelle rolled in flattened boneless chicken leg and puff pastry. Baked and served with mash potato, broccolini and red wine jus.

SEAFOOD LINGUINI **39.5**

Linguini pasta with mussels, clams, prawn and fish in a rich pesto cream sauce & parmesan

FISH OF THE DAY (GF) **44**

Pan fried on mash potato, broccolini, wilted spinach, grilled prawn drizzled with creamed garlic sauce.

LARGE PLATES

CRISPY PORK BELLY (GF) **35**

Slow cooked pork belly and roasted with baked stuffed kumara, pickled cabbage & honey chilli sauce

GRILLED SIRLOIN (250GM) (GF) **46**

Prime steer with potato gratin, caramelized onion, broccolini, mushroom & bourbon sauce.

KANGAROO RUMP **46**

Lean & Tender kangaroo rump, dusted with smoked wild garlic, pan seared with potato gratin , wilted spinach, cumin carrot, broccolini & bourbon sauce.

BEEF CHEEK RENDANG **46**

Beef rendang is a slow-cooked Indonesian dish made by simmering beef in spiced coconut milk until the liquid reduces into a rich, aromatic, caramelized coating.known for its deep flavors, long cooking process, and cultural significance.

PLATTERS

FOR 2 - 3 PEOPLE

SEAFOOD PLATTER 99

Marinated mussels
Shrimp cocktail
Pan fried scallops
Garlic Prawns
Battered fish
Crumbed prawn
Lemon pepper calamari
Mini seafood chowder
Garlic bread
Dipping sauce

ORCA PLATTER 96

Pork ribs
Braised pork belly (not crispy)
Grilled beef flank
Korean style fried chicken (boneless)
Southern style fried chicken (boneless)
Brisket stew
Fries
Dipping sauce

SALADS

KOREAN CHICKEN SALAD 29.5
Deep-fried chicken coated in our home made crunchy coating served on leafy green salad kimchi and honey glaze sauce.

JAPANESE STYLE CRUNCHY TUNA SALAD 31
Diced raw tuna, onion, tomato, cucumber in a sesame siracha mayo dressing with crunchy tempura, rocket and lettuce

SIDES

SIDE SALAD (leafy greens with balsamic vinegrette)	11
CUCUMBER SALAD (with chilli honey dressing)	11
SEASONED VEGETABLES (cumin carrots & broccolini)	11
FRIES (with tomato sauce and aioli)	12
MASHED POTATO (with jus)	11
MAC & CHEESE	11
POTATO GRATIN	7.5