

## SMALL PLATES

<b>VEGETABLE SPRING ROLLS</b> sweet chilli sauce (V)	16
<b>SALT &amp; PEPPER SQUID</b> Nuoc Chaum (GF)	17
<b>MASTERSTOCK LAMB RIBS</b> deep-fried, chilli-caramel & lime	20
<b>CHICKEN SATAY SKEWERS</b> peanut dipping sauce (GF)	16

## SALADS

<b>GRILLED OCEAN TROUT 23</b> red cabbage, cucumber, bean sprouts, Asian herbs, mirin dressing (V & VE options available)
<b>RAW TUNA 24</b> shredded cabbage, cucumber, daikon, carrot, shallot, sesame & soy-ginger dressing (GF)
<b>POACHED CHICKEN 22</b> snow peas, green beans, bean sprouts, eschallots, Asian herbs, chilli & coconut-lime dressing

## NATURAL, PRESERVATIVE FREE, GLUTEN FREE

ORGANIC, BIODYNAMIC

APPLE CIDER, Fils De Pomme Organic	11
PALE ALE, Wilde GF	9
PINOT GRIGIO, Giol Italy, Organic & Vegan	50
CHARDONNAY, Krinklewood, Hunter Valley NSW Biodynamic Vineyard	70
AMBER ORANGE, Cullen, Margaret River WA Biodynamic, Skin Contact Orange Wine	85
ORANGE, Blind Corner, Quindalup WA Organic, Biodynamic, Skin Contact Orange	12 / 57
PINOT NOIR, Two Paddocks Picnic, Otago NZ, Organic	105
PF SHIRAZ, Battle of Bosworth, McLaren Vale SA Organic & Preservative Free	57
PF SHIRAZ, Yangarra, McLaren Vale SA Organic, Biodynamic, Preservative Free	12/60

## LARGE PLATES

<b>STEAMED SNAPPER FILLET 29</b> soy, ginger, shallot, chilli & coriander (GF option available upon request)
<b>MASTERSTOCK PORK BELLY 28</b> caramalised, Asian-style coleslaw

<b>THAI GREEN CHICKEN CURRY 26</b> Thai eggplant, snake beans, & baby corn (GF)
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<b>DEEP-FRIED SILKEN TOFU 26</b> salted black bean, Asian mushrooms, baby spinach & chilli (V / GF)
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<b>BRAISED MASTERSTOCK SHORT RIBS 34</b> cucumber, pickles, Asian slaw, sambal mayo, bao buns
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<b>300G RANGERS VALLEY RUMP STEAK 34</b> Asian pesto & salad (GF)
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<b>GRILLED OCEAN TROUT FILLET 28</b> green papaya salad (GF)
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## BEEF BURGER

GRILLED BEEF, CHILLI MAYO, BUTTER LETTUCE, CHEESE,  
FRESH TOMATO, SICHUAN-STYLE PICKLED CUCUMBER  
SERVED WITH FRIES 22

## CHICKEN BURGER

MARINATED DEEP-FRIED CHICKEN THIGH,  
CHILLI MAYO, BUTTER LETTUCE, PICKLED CARROT & DAIKON  
SERVED WITH FRIES 22

BUBBLES

TYRRELL'S 'MOORE'S CREEK' BRUT, Hunter Valley, NSW	8 / 38
MORENE PROSECCO, FRIULI, It	11 / 55
VEUVE CLICQUOT BRUT NV, Épernay, Fr	25 / 130
BOLLINGER, SPECIAL CUVÉE, Aÿ, Fr	180

WHITE

ORGANIC RIESLING, Chaffey Brothers, Eden Valley SA	12 / 58
RIESLING, Pewsey Vale Prima, Eden Valley SA	64
RIESLING, Crawford River YV, Henty VIC	80
SAUVIGNON BLANC, Beside Broke Road, Margaret River WA	9 / 43
SAUVIGNON BLANC, Mt Difficulty, Banockburn, Otago NZ	70
PINOT GRIGIO, Artigiano, It	10 / 48
PINOT GRIGIO, Heirloom, Adelaide Hills SA	68
CHARDONNAY, Tyrrell's, Hunter Valley NSW	11 / 53
CHARDONNAY, Shadowfax, Macedon VIC	75
CHABLIS, Domain Jean Defaix, Fr	105

ROSÉ

SAINT ROSÉ, Languedoc, Fr	9 / 43
CHÂTEAU ROQUEFEUILLE 'AMALIA', Côtes de Provence, Fr	11 / 53
BY OTT, Côtes de Provence, Fr	80
WHISPERING ANGEL, Côtes de Provence, Fr	95

REDS

PINOT NOIR, Colmar Estate, Orange NSW	12 / 58
PINOT NOIR, Clyde Park Locale, Geelong VIC	68
PINOT NOIR, Faiveley Bourgogne Rouge, Fr	95
GRENACHE, Izway, Barossa Valley SA	13/63
COTE DU RHONE, Guigal, Fr	63
CABERNET SAUVIGNON, Beside Broke Road, Margaret River WA	9 / 42
CABERNET SAUVIGNON, Balnaves, Coonawarra SA	95
VALPOICELLA, Allegrini, It	75
SHIRAZ, Tyrrell's, Hunter Valley NSW	11 / 53
SHIRAZ, Best's Bin 1, Great Western VIC	68
SHIRAZ, Magpie Estate Sack, Barossa Valley SA	75

## DESSERTS

<b>PINEAPPLE &amp; COCONUT ICE CREAM SANDWICH</b> coconut dacquoise, coconut crumbs and freeze-dried pineapple	14
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All credit card payments will incur a 1.6% processing fee.  
A 10% surcharge applies on all public holidays.  
Patrons with food allergies or dietary requirements, please  
inform staff prior to ordering.  
We will make every effort to accommodate your dietary needs  
however, traces of allergens may be present in our kitchen.

## SIDES

<b>CHINESE-STYLE FRIED RICE</b> Chinese pork sausage, eggs, red onion, ginger, shallots, soy & sesame oil (GF / V & VE options available)	12
<b>WOK-TOSSED ASIAN GREENS</b> soy & sesame (GF / VE / V)	8
<b>FRIES</b> chilli sauce & chilli salt (GF / VE)	10
<b>STEAMED RICE (V / VE)</b>	3pp

## LITTLE FANS (UNDER 12)

<b>UDON NOODLES</b> carrots, wombok, snow peas, shitake mushrooms (V / GF & VE options available / option to add fried chicken +6)	12
<b>VEGETABLE SPRING ROLLS</b> Chinese-style fried rice (GF / V & VE options available)	12
<b>LITTLE FANS CHEESEBURGER</b> grilled beef, cheese, tomato sauce	12