

Entrée



Pig Shin Bao Buns

Tender slow-cooked pork shin tossed in sticky chilli caramel with roasted peanuts, fresh coriander and shallots, served with soft pillowy bao buns, crisp housemade slaw and fresh lime.

Suggested Drink Pairing:
Kirin IchiBan
+\$10

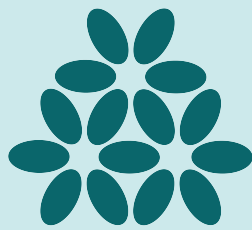
\$25

Seafood Chowder

A rich, creamy chowder infused with fennel, onion, garlic, clam stock and cream, filled with grilled blue eye cod, prawns and Cloudy Bay clams. Finished with fragrant dill oil, fresh dill, lemon and a side of crunchy sourdough.

The perfect warming dish for any seafood lover.

Suggested Drink Pairing:
Borrowed Cuttings Picpoul Blanc
+\$12



\$42

Main



Beef Ragu

Slow-braised beef cheek ragu cooked in rich beef stock with vegetables, then folded through a savoury base of onion, garlic, roasted tomato sauce and housemade jus. Tossed with Italian lumaconi pasta made from 100% Italian semolina, finished with freshly grated grana padano and bright citrus gremolata to balance the richness.

Suggested Drink Pairing:
Lorenzo Manfredi Toscana
+\$20

\$39

Pasta



Featured

Ferrero Rocher *Cocktail*

A creamy blend of Molly's Irish Cream,
vodka, milk and Nutella.
Topped with a Nutella, chocolate and peanut
rim for the ultimate indulgent treat.

\$22



Borrowed Cuttings *Piquepoul Blanc*

Originally grown on France's Languedoc
Oyster Coast and now thriving in NSW,
this seaside gem has found a perfect home in
Australia's modern wine scene.
Crisp and citrusy with green apple freshness,
it's the ultimate match for seafood

Small	Large
\$12	\$19