



SNACKS N MACS =

PORK BELLY NUGGETS 18

Crispy battered free range pork nuggets with maple dipping sauce

MORETON BAY BUG ROLL 15

Lightly fried bug tail with a mild lemon & sriracha mayo

CHEESY FRIED HALLOUMI STICKS (V) 16

Served with tomato marinara sauce

BEER BATTERED ONION RINGS (V) 14

Served with smokey BBQ sauce

MAC'N'CHEESE (V) 14

Three cheese mac & cheese

MAKE IT SPICY 2

MAKE IT TRUFFLE 2

CHICKEN WINGS & TENDERS =

SOUTHERN FRIED WINGS OR TENDERS 5PC 19

Ranch on the side

TOSSED IN SPICY BUFFALO SAUCE

TOSSED IN HOUSE MADE STICKY BBQ SAUCE

TOSSED IN ALABAMBA SAUCE

TOSSED IN LUCKIES HOT SAUCE

SLINERS 2 FOR 19

PORK BELLY

Pork belly nuggets & maple glaze

FRIED CHICKEN

Fried chicken, cheese & ranch

GRILLED HALLOUMI (V)

Grilled halloumi, lettuce, mushroom & special sauce

BEEF

Beef, cheese, lettuce, tomato, pickles & special sauce

OTHER SAUCES 3 EACH =

BUFFALO BURGER SAUCE RANCH JALAPEÑO CHIPOTLE TRUFFLE MAPLE GLAZE SMOKEY BBQ AIOLI

CLASSIC BURGERS

SERVED WITH FRIES & KETCHUP

ROYALE WITH CHEESE 24

Beef, cheese, lettuce, tomato, pickles & special sauce Add truffle 2

MUSHROOM & HALLOUMI BURGER (V) 24

Grilled field mushroom, tomato, lettuce, red onion, halloumi, avocado and special sauce

CHICKEN DELUXE 24

Southern fried tenders, cheese, lettuce, tomato, ranch with BBQ or buffalo sauce

BBQ BACON CHEESE 26

Bacon, beef, cheese, lettuce, tomato, pickles &BBQ sauce

PHILLY CHEESE STEAK 29

Rib fillet, onions, peppers, cheese & jalapeños

GRILLED CHICKEN 25

Marinated chicken breast, beetroot, lettuce, tomato, avocado & aioli

AUSSIE AUSSIE AUSSIE 25

Beef, grilled pineapple, beetroot, egg, lettuce, tomato, pickles & special sauce

MAKE ANY BURGER A BOWL

Served with ranch slaw, burger salad & all the extras in your burger

EXTRAS =

BACON 4
MAC'N'CHEESE 5

DOUBLE BEEF 8 HALLOUMI (V) 6 **DOUBLE CHICKEN 8**

SHOESTRING FRIES =

SEASONED FRIES (V) 11

Served with ketchup

SWEET POTATO FRIES (V) 16

Served with ranch dipping sauce

MAKE IT CHEESY (V) 3

MAKE IT TRUFFLE (V) 4

LOAD IT 8

Pork belly, crispy bacon, cheese &special sauce

TACOS GFO 20 **Grilled Daintree Barramundi (2)** Barramundi, guacamole, slaw, lime mayo 19 Enoki Mushroom (2) VE Southern fried Enoki mushroom, truffle aioli, pulled spinach 20 Chorizo (2) Chorizo, esquites, avocado, coriander, jalapeños 22 Wagyu Beef (2) Seared beef, sofrito, sour cream, chimichurri **Battered Prawns (2)** 20 Chilli honey butter, battered prawns, pickled red slaw, coriander **Pulled Chicken (2)** 19 Pulled chicken, chimichurri, guacamole, lettuce, red onion **Crispy Cheese BBO Pulled Pork (2)** 19 Pulled pork, pickled onion, coriander, BBQ sauce **Crispy Cheese Chilli Beef & Bean (2)** 19 Mixed beans, beef chilli, lettuce, sour cream **Crispy Cheese Slow Cooked Lamb (2)** 19 Braised lamb, tomato, coriander, pickled onion **NOT TACOS** Fried Calamari GF 22 Fried jalapeños, coriander, lime mayo Guacamole & Chips GF, VE House fried corn chips, guacamole 21 Nachos GF, V, VEO Corn chips, sour cream, guacamole, pico de gallo, cheese, chilli beans, coriander 25 Pulled Chicken, Pulled Pork, or Chilli Beef Corn Ribs GF, V, VEO 18 Fried corn ribs, feta, chimichurri butter **Popcorn Prawns** 24 Battered prawns, lime salt, chipotle mayo **Empanadas** V 19 Pumpkin, cheese, spices, tamarillo hot sauce Cauliflower Ceviche GF. VE 19 Marinated & roasted cauliflower, tiger's milk, corn, coriander, corn tostada Tuna Ceviche GF 25 Tuna, papaya, jalapeños, smoked almonds, radish, lime, corn tostadas 21 Butter Baked Scallons (3) GF Baked half shell scallops, red chimichurri butter Brazilian Sticky Lamb Ribs GF 24 Lamb ribs, cumin, dried oregano, honey pickled jalapeños 25 Pulled Chicken Esquites GF Street corn salad, spiced pulled chicken, guacamole, lime, coriander anticuchos Rice Bowl Traditional hanging skewer cooked over the char grill, rubbed with chimichurri butter. Served with brown rice, beans, pico de gallo, pickled cucumber, sweet corn, sour cream & flour tortillas Chorizo, Beef & Chicken Combination 36 Mixed Mushroom V 26 Wagyu Beef 32 **Chicken Thigh** 29 3 1/1 = = 1 15 Cinnamon sugar, caramel or chocolate sauce **GF** Gluten Friendly **V** Vegetarian **VE** Vegan **VEO** Vegan Option Please inform our staff of any dietary requirements. 15% Surcharge on Public Holidays.



STREET SNACKS

PRAWN CRACKERS 6

Crispy prawn crackers, sweet chilli sauce

EDAMAME 10 (GF, VE)

Shichimi, crispy shallots

CHICKEN KARAAGE 16 (GF)

Boneless fried chicken, pickled veg, crispy shallots, Kewpie mayo

VEGETABLE SPRING ROLLS 15

Mixed vegetables in spring roll pastry, pickled veg, vinegar sauce

DUCK SPRING ROLLS 19

Duck, pickled veg, plum sauce

GARLIC SOY STEAMED GREENS 12 (GF, VE)

Choy sum, garlic crisp, light sweet soy sauce

JAPANESE CRUMBED OYSTERS 18

Deep fried panko crumbed oysters, cabbage, lemon, Kewpie mayo

BAO (2 PER SERVE)

Bao buns, lettuce, Sichuan pickled cucumber, slaw

CHICKEN KARAAGE 17

Pickled honey jalapeños, wasabi mayo

PORK BELLY 17

Sticky Korean sauce

BULGOGI BEEF 17

Toasted sesame, Kewpie mayo

TEMPURA MUSHROOM 17 (VE)

Seasonal mushrooms, okonomiyaki sauce

PANKO PRAWN 17

Honey chilli sauce

DUMPLINGS (5 PER SERVE)

PORK SIEW MAI 16

Open-faced pork Siew Mai, ginger plum sauce, roasted sesame seeds, crispy shallots

PORK GYOZA 15

Gyoza filled with pork mince, ginger plum sauce, roasted sesame seeds, crispy shallots

VEGETABLE GYOZA 15 (VE)

Gyoza filled with Asian vegetables, ginger plum sauce, roasted sesame seeds, crispy shallots

PORK & PRAWN WONTON 15

Stuffed mixed mushroom, pork & prawn wrapped in wonton skin, pickled ginger, sweet soy dressing

PRAWN DUMPLINGS 17

Prawns, yam beans, bamboo shoots wrapped in GF pastry, roasted chilli, coriander

STEAMED BBQ PORK BUNS 17

12 hr. slow-cooked BBQ pork wrapped in an Asian bao, sticky Korean sauce

SALADS

THAI BEEF SALAD 26

Beef, cucumber, bean sprouts, mint leaves, red onion, cherry tomato, coriander, peanuts
Rice noodles topped with pickled vegetables, basil

and Vietnamese lemongrass pork, nam jim sauce

TUNA SALAD BOWL 27 (GF

Sesame seed tuna, Goma dressing, cucumber, pickled ginger, spring onion, itokiri togarashi

SICHUAN SALT & PEPPER PRAWNS 29 (GF)

Crispy Sichuan salt & pepper prawns, nam jim sauce, spring onion, crispy shallots, coriander, red chilli, lemon



CURRIES

COCONUT & TURMERIC YELLOW CURRY 28 (GF)

Homemade coconut curry, sesame seeds, crispy shallots, curry leaves, potatoes

Choose from: Chicken

Beef

Prawn

Mushrooms, zucchini, tofu (VE)

WOK

STICKY PORK RIBS 30 (GF)

Twice cooked pork ribs, roasted sesame seeds, spring onion, honey soy glaze

SWEET & SOUR PORK 29 (GF)

Crispy pork, red onion, capsicum, pineapple, roasted sesame seeds, spring onion, sweet and sour sauce

CASHEW CHICKEN 29 (GF)

Chicken thigh, enoki & Chinese mushrooms, red onion, cashew nuts, dried chilli, capsicum, carrot, celery, roasted sesame seeds, garlic soy sauce

XO BEEF 29 (GF)

Beef, choy sum, zucchini, spring onion, red onion, celery, roasted sesame seeds, chilli, XO sauce

ASIAN STIR-FRY VEGETABLES 26 (GF, VE)

Choy sum, Asian mushrooms, carrots, zucchini, bean curd, celery, red capsicum, red onion, bean sprouts, garlic soy sauce Add on:

Chicken 8 Pork 8 Prawn 9

RICE

PRAWN & PORK FRIED RICE 19 (GF)

Rice, prawn, pork, eggs, bean sprouts, spring onion

VEGETARIAN FRIED RICE 18 (GF, V)

Rice, edamame, corn, eggs, bean sprouts, spring onion

STEAMED RICE 5 (GF, VE)

NOODLE BAR

HANDMADE UDON NOODLE

Shoyu broth, choy sum, shiitake, spring onion,

edamame, red chilli, seaweed

Thinly sliced rib fillet 28
Chicken karaage 27
Mixed vegetable (VE) 26

PHO NOODLE

Shoyu broth, rice noodles, spices, fish sauce, beansprouts, Thai basil, spring onion, red chilli, fresh lemon

Thinly sliced rib fillet (GF) 28 Chicken karaage (GF) 27 Mixed vegetable (GF, VE) 26

SWEET

APPLE PIE SPRING ROLL 14 (V)

Apple pie spring roll with Miso Caramel Sauce

GF Gluten Friendly V Vegetarian
VE Vegan VEO Vegan Option

Please inform our staff of any dietary requirements. 15% Surcharge on Public Holidays.



Fat tometo · Pirra & Pasta ·

Pirra or Focacci	ia	Pirra (Red Base)	
GARLIC CHEESE (V) Confit garlic, mozzarella	\$16	HAWAITAN Gypsy ham, fresh pineapple, fior di latte	\$27
BRUSCHETTA (V) AGED BALSAMIC & OLIVE (V) BURRATA (V)	+\$5 +\$6 +\$8	PEPPERONI Pepperoni, honey pickled jalapeño, fior di latte	\$28
		MARGHERITA (V) Fior di latte, parmesan, basil	\$24
Pasta		CAPRICCIOSA Gypsy ham, mixed mushroom, olive, artichoke, fior di latte	\$29
ORECCHIETTE LAMB RAGU Lamb shoulder, cherry tomato, sage , parmesan	\$33	VODKA SAUCE (V) Vodka sauce, cherry tomato, ricotta, pesto	\$27
SPAGHETTI MARINARA	\$36	Pirra (White Base)	
Napoli, prawn, squid, scallop, fish, basil, chilli PAPPARDELLE BOLOGNESS	\$30	SPICED ZUCCHINI (V) Harissa spiced zucchini, pine nut, ricotta, fior di latte	\$26
BOLOGNESE Slow braised beef, pork mince, sugo, parmesan, basil		BBQ CHICKEN Chicken, chorizo, oregano, smoked BBQ	\$30
FETTUCCINI CARBONARA Bacon, mushroom, cream, parmesan, egg, parsley,	\$30	CHILLI PRAWN Prawn, house chilli, confit garlic, parsley, cherry tomato, fior di latte	\$32
RISONI MIXED MUSHROOM (V) Mixed mushroom, spinach, parmesan, ricotta, pesto	\$28	PROSCIUTTO & FIG Prosciutto, fig, goat cheese, rocket	\$31
RIGATONI PASTA ALLA VODKA (V) Vodka sauce, feta, pine nut, parsley	\$27	OYSTER MUSHROOM (V) Oyster mushroom, sage, pine nut, feta	\$29
GNOCCHI (V) GF GNOCCHI (GF) (V)	+ \$4 + \$5	Sweet	
GARLIC BREAD (V) COB LOAF (V)	+ \$7 + \$10	THE FAT TIRAMISU Coffee, mascarpone, chocolate	\$15

