



Gluten Free Menu



Street Snacks

Edamame GF VE 10
Shichimi, crispy shallots

Chicken Karaage GF 16
Boneless fried chicken, pickled veg, crispy shallots, Kewpie mayo

Garlic Soy Steamed Greens GF VE 12
Choy sum, garlic crisp, light sweet soy sauce

Tuna Salad Bowl GF 29
Sesame seed tuna, Goma dressing, cucumber, pickled ginger, spring onion, itokiri togarashi

Curries

Coconut & Turmeric Yellow Curry GF VO 28
Homemade coconut curry, sesame seeds, crispy shallots, curry leaves, potatoes & choice of protein

Sides

Prawn & BBQ Pork Fried Rice GF 19
Rice, prawn, pork, eggs, bean sprouts, spring onion

Vegetarian Fried Rice GF V 18
Rice, edamame, corn, eggs, bean sprouts, spring onion

Steamed Rice GF VE 5

Wok

Sticky Pork Ribs GF 30
Twice cooked pork ribs, roasted sesame seeds, spring onion, honey soy glaze

Sweet & Sour Pork GF 29
Crispy pork, red onion, capsicum, pineapple, roasted sesame seeds, spring onion, sweet & sour sauce

Asian Stir Fry Vegetables GF VE 26
Choy sum, Asian mushrooms, carrots, zucchini, bean curd, celery, red capsicum, red onion, bean sprouts, garlic soy sauce

Cashew Chicken GF 29
Chicken thigh, enoki & Chinese mushrooms, red onion, cashew nuts, dried chilli, capsicum, carrot, celery, roasted sesame seeds, garlic soy sauce

Sichuan Pepper & Salt Prawn GF 29
Crispy Sichuan salt & pepper prawns, nam jim sauce, spring onion, crispy shallots, coriander, red chilli, lemon

XO Beef GF 29
Beef, choy sum, zucchini, spring onion, red onion, celery, roasted sesame seeds, chilli, XO sauce

fat tomato

• Pizza & Pasta •

Gluten Free Gnocchi

Lamb Ragu 38
Lamb shoulder, cherry tomato, sage, parmesan

Marinara 41
Napoli, prawn, squid, scallop, fish, basil, chilli

Bolognese 35
Slow braised beef, pork mince, sugo, parmesan, basil

Carbonara 35
Bacon, mushroom, cream, parmesan, egg, parsley,

Mixed Mushroom V 33
Mixed mushroom, spinach, parmesan, ricotta, pesto

Pasta Alla Vodka V 32
Vodka sauce, feta, pine nut, parsley



Gluten Free Menu



Small Plates

House Made Guac & Chips GF VE	14
Smashed avo, red onion, tomato, chilli, coriander, fried tostadas	
Baked Scallop (1) GF	8.5
Baked scallop, red chimichurri butter, corn	
Collective Corn Ribs GF VEO	19
Fried ribs, Oaxaca, chilli, lime	
Chorizo Pinchos GF	24
Chorizo, chimichurri, corn tortilla	
Cauliflower Ceviche GF V	19
Cauliflower, red aguachile, avocado, green tomato	
Kingfish Ceviche GF	26
Kingfish, lime, amarillo, ginger, sweet potato, coriander	
Fried Calamari GF	23
Local fried calamari, olive cream, salsa verde	

Share Plates

All served with South American slaw or Provençal potatoes

250g Wagyu Rump GF	43
Wagyu marble score 5+, house chimichurri	
200g Black Angus Rib Fillet GF	49
Black Angus marble score 2+, house chimichurri	
Maryland Chicken GF	34
Blackened Maryland chicken, anticucho sauce	
Daintree Barramundi GF	35
Grilled or battered Daintree barramundi, salsa macha, charred pineapple, pickled onion Note: sauce contains peanuts	
Slow Cooked Lamb GF	37
Slow cooked lamb shoulder, saltado sauce, tomato	
Pork Belly Carnitas GF	35
Crispy pork belly, red chimichurri & apple mole, pickled jalapeños	
Roasted Eggplant GF, VE	32
Wood-roasted eggplant, green & red mojo, pomegranate,	

Shoestring Fries

Seasoned Fries GF V	11
Served with ketchup	
Cheese Fries GF V	14
Served with cheese & ketchup	
Truffle Fries GF V	15
Served with truffle mayo	
Sweet Potato Fries GF V	16
Served with ranch dipping sauce	

Burger Bowls (No bun - as a salad)

Royale with Cheese Bowl GF	26
Beef, cheese, lettuce, tomato, beetroot, pickles & special sauce	
BBQ Bacon Cheese Bowl GF	25
Bacon, beef, cheese, lettuce, tomato, beetroot, pickles & BBQ sauce	
Grilled Chicken Bowl GF	25
Marinated chicken breast, beetroot, lettuce, tomato, pickles, avocado & aioli	
Aussie Aussie Aussie Bowl GF	24
Beef, grilled pineapple, beetroot, egg, lettuce, tomato, pickles, cheese & special sauce	
Mushroom Burger Bowl GF V	
Grilled field mushroom, tomato, lettuce, pickles, red onion, avocado & Luckies bbq sauce	



Vegan Menu



Street Snacks

Garlic Soy Steamed Greens GF VE
Choy sum, garlic crisp, light sweet soy sauce

Edamame GF VE
Crispy shallots, pink salt

Dumplings

Vegetable Gyoza (4) VE
Gyoza filled with Asian vegetables, ginger plum sauce, roasted sesame seeds, crispy shallots

Bao

Tempura Mushrooms (2) VE
Seasonal mushrooms, okonomiyaki sauce

Curries

Veg Coconut & Turmeric Yellow Curry GF VE
Homemade coconut curry, sesame seeds, crispy shallots, curry leaves, potatoes

Wok

Asian Stir Fry Vegetables GF VE
Choy sum, Asian mushrooms, carrots, zucchini, bean curd, celery, red capsicum, red onion, bean sprouts, garlic soy sauce

Noodle Bar

Hand Made Udon Noodle VE
Shoyu broth, choy sum, shiitake mushrooms, spring onion, edamame, red chilli, seaweed

Sides

Steamed Rice VE



Snacks

Beer Battered Onion Rings VE
Served with smokey bbq sauce

Burger Bowl

Mushroom Burger Bowl VG
Grilled field mushroom, tomato, lettuce, red onion, avocado & Luckies bbq sauce

Shoestring Fries

Seasoned Fries V
Served with ketchup



Vegan Menu

RUMBO

Small Plates

Cauliflower Ceviche GF VE Cauliflower, red aguachile, avocado, green tomato	19
House Made Guac & Chips GF VE Smashed avo, red onion, tomato, chilli, coriander, fried tostadas	14
Collective Corn Ribs VEO Fried corn ribs, chilli, lime	19

Share Plates (served with South American slaw or Provencal potatoes) 32

Roasted Eggplant GF, VE Wood-roasted eggplant, green & red mojo, pomegranate
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fat tomato

· Pizza & Pasta ·

Pizza or Focaccia

Garlic Cheese VE Confit garlic, vegan mozzarella	16
Bruschetta VE Confit garlic, vegan mozzarella, tomato, basil	21
Aged Balsamic & Olive VE Confit garlic, vegan mozzarella, wood fired olive, balsamic	22

Pasta

Risoni Mixed Mushroom VE Mixed mushroom, spinach, sugo	28
DIY Pasta VE Choose any pasta with sugo sauce	25

Pizza

Margherita VE Vegan fior di latte, parmesan, basil	24
Spiced Zucchini VE White base, harissa spiced zucchini, pine nut, vegan fior di latte	26
Oyster Mushroom VE White base, oyster mushroom, sage, pine nuts	29