



MENU



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

SLIDERS 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

SMALL PLATES

House Made Guac & Chips VE, GF	14
Smashed avo, red onion, tomato, chilli, coriander, fried tostadas	
Baked Scallop GF	8.5ea
Baked scallop, red chimichurri butter, corn	
Cheese & Corn Empanada V	9.5ea
Cheese & corn empanada, crema, lime	
Beef Empanada	9.5ea
Beef empanada, crema, lime	
Collective Corn Ribs V	19
Fried corn ribs, Oaxaca, chilli, lime	
Popcorn Prawns	25
Battered king prawns, lime salt, mango tigers milk, avocado	
Chorizo Pinchos GF	24
Chorizo, chimichurri, corn tortilla	
Cauliflower Ceviche GF, VE	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 and choice of Provençal potatoes or corn tortillas

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	

SWEET

Churros V	16
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

RUMBO

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 (GF)

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 tomato

· Pizza & Pasta ·

Pizza or Focaccia

GARLIC CHEESE (V) **\$16**

Confit garlic, mozzarella

BRUSCHETTA (V) **+\$5**

AGED BALSAMIC & OLIVE (V) **+\$6**

BURRATA (V) **+\$8**

Pasta

ORECCHIETTE LAMB RAGU **\$33**

Lamb shoulder, cherry tomato, sage, parmesan

SPAGHETTI MARINARA **\$36**

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

PAPPARDELLE BOLOGNESE **\$30**

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

FETTUCCINI CARBONARA **\$30**

Bacon, mushroom, cream, parmesan, egg, parsley,

RISONI MIXED MUSHROOM (V) **\$28**

Mixed mushroom, spinach, parmesan, ricotta, pesto

RIGATONI PASTA ALLA VODKA (V) **\$27**

Vodka sauce, feta, pine nut, parsley

GNOCCHI (V) **+\$4**

GF GNOCCHI (GF) (V) **+\$5**

GARLIC BREAD (V) **+\$7**

COB LOAF (V) **+\$10**

Pizza (Red Base)

HAWAIIAN **\$27**

Gypsy ham, fresh pineapple, fior di latte

PEPPERONI **\$28**

Pepperoni, honey pickled jalapeño, fior di latte

MARGHERITA (V) **\$24**

Fior di latte, parmesan, basil

CAPRICCIOSA **\$29**

Gypsy ham, mixed mushroom, olive, artichoke, fior di latte

VODKA SAUCE (V) **\$27**

Vodka sauce, cherry tomato, ricotta, pesto

Pizza (White Base)

SPICED ZUCCHINI (V) **\$26**

Harissa spiced zucchini, pine nut, ricotta, fior di latte

BBQ CHICKEN **\$30**

Chicken, chorizo, oregano, smoked BBQ

CHILLI PRAWN **\$32**

Prawn, house chilli, confit garlic, parsley, cherry tomato, fior di latte

PROSCIUTTO & FIG **\$31**

Prosciutto, fig, goat cheese, rocket

OYSTER MUSHROOM (V) **\$29**

Oyster mushroom, sage, pine nut, feta

Sweet

THE FAT TIRAMISU **\$15**

Coffee, mascarpone, chocolate

(GF) GLUTEN FREE (V) VEGETARIAN

ICE-CREAM

Check out what flavours are in the cabinet and pick your favourite!

Single Scoop \$5.5

Double Scoop \$9.5

DESSERTS

Jam & Cream Donut \$8

**Brulee Lemon
Curd Donut** \$11

Churros \$12
Served with milk chocolate,
dark chocolate or salted caramel

Nutella Pizza \$18

Fat Tiramisu \$15

HOT DRINKS

Coffee \$5

Tea \$6

SCOOP

DOGG

ICE CREAM

COCKTAILS

Grasshopper \$22
Peppermint syrup, white crème
de cacao, vodka.

Banoffee \$22
Dolce de leche & banana syrup,
scotch whiskey.

Champurrado \$22
Chocolate syrup, cinnamon infused
tequila, dark crème de cacao.

Spiced Slice \$22
Spiced rum, Cointreau, blood orange
& macadamia syrup.

Toblerone \$22
Baileys, Frangelico, Kahlua,
honey syrup.

