



MENU

Bowls

Seoul Beef

Korean-style bulgogi beef, crisp lettuce, rice, cucumber, radish, sesame, kimchi, spring onion and gochujang dressing.

31

Miso Salmon (A)

Miso-glazed salmon with brown rice, shiitake mushrooms, edamame, shredded cabbage, avocado, nori and crispy shallots.

36

Greek Chicken

Herb-marinated chicken, creamy tzatziki, cucumber, tomato, onion, feta, dill, olives and warm flatbread.

30

The Glow Up (V)

Beetroot, smoked feta, cabbage, carrot, grilled zucchini, blistered tomatoes, pickled red onion and poppy seed dressing.

27

Green Goddess (VE)

Fresh cucumber, radish, edamame, avocado, green shallots, broccoli, brown rice and pistachio.

27

Salads

Duck Leg Red Curry

Roasted duck leg with rice noodles, bean sprouts, pineapple, Thai basil, peanuts and red curry dressing.

34

Ribs & Ranch

Slow-braised beef short rib, cherry tomato, cucumber, corn, avocado, butter lettuce and dill ranch.

33

Mexicila

Cos, tomato, peppers, corn, avocado, black beans, pepitas, red onion, coriander, corn chips, lime chilli dressing.

29

Chicken Schnitzel Caesar

Golden crumbed chicken, crispy bacon, egg, parmesan, anchovies, croutons and classic Caesar dressing.

32

Crispy Pork

Crispy pork belly, Asian herbs, slaw, crispy noodles and roasted sesame dressing.

30

Sweet Heat (V)

Grilled halloumi, roasted pumpkin, quinoa, radicchio, raisins, hot honey and lemon.

29

(VE) (GF) (V) AVAILABLE ON REQUEST
(A) AUSTRALIAN-SOURCED SEAFOOD
(I) INTERNATIONAL-SOURCED SEAFOOD

ADD CHICKEN \$6
ADD BULGOGI BEEF \$9
ADD SALMON \$11

ADD SMOKED FETA \$4
ADD HALLOUMI \$6

Pizza Focaccia

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

Confit garlic, mozzarella

BRUSCHETTA (V) **\$19**

Confit garlic, mozzarella, tomatoes, basil

BURRATA (V) **\$24**

Confit garlic, mozzarella, basil, burrata

Pasta

Your choice of gnocchi (GF), penne or spaghetti

LAMB RAGU **\$35**

Lamb shoulder, cherry tomatoes, sage, parmesan

BOLOGNESE **\$30**

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

CARBONARA **\$30**

Bacon, mushrooms, cream, parmesan, egg, parsley

PASTA ALLA VODKA (V) **\$28**

Vodka sauce, feta, pine nuts, parsley

PESTO & BURRATA PASTA **\$32**

Basil, pine nuts, parmesan, cream, garlic, buratta

CHILLI PRAWN PASTA (I) **\$38**

Prawns, chilli, cherry tomato, garlic, basil, white wine, olive oil

Add chicken +\$6

Add gnocchi (GF) +\$3

Pizza (Red Base)

Gluten friendly base +\$6

HAWAIIAN **\$28**

Noosa ham, fresh pineapple, fior di latte, tomato sugo

PEPPERONI **\$29**

Pepperoni, chilli, fior di latte, tomato sugo

MARGHERITA (V) **\$25**

Cherry tomatoes, basil, fior di latte, tomato sugo

MEATLOVERS **\$34**

Ham, chicken, pepperoni, bacon, fior di latte, BBQ tomato sugo

PUMPKIN & FETA (V) **\$28**

Roasted pumpkin, spinach, feta, pine nuts, fior di latte, tomato sugo

PROSCIUTTO **\$33**

Prosciutto, rocket, parmesan, fior di latte, tomato sugo

Pizza (White Base)

Gluten friendly base +\$6

CHICKEN & BACON **\$30**

Chicken, bacon, oregano, smoked BBQ

CHILLI PRAWN (I) **\$34**

Prawns, house chilli, confit garlic, parsley, cherry tomatoes, fior di latte

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

Mushrooms, confit garlic, parmesan, truffle oil, fior di latte

VODKA SAUCE (V) **\$29**

Vodka sauce, cherry tomatoes, burrata, pesto

(GF) GLUTEN FRIENDLY **(V)** VEGETARIAN

(A) AUSTRALIAN-SOURCED SEAFOOD **(I)** INTERNATIONAL-SOURCE SEAFOOD

fat tomato · Pizza & Pasta

SMALL PLATES

EDAMAME (GF, V, VE)

Sea salt, shallots

CHICKEN BAO (2)

Karaage chicken, bao bun, pickled cucumber, slaw, wasabi mayo

PORK BELLY BAO (2)

Pork belly, bao bun, pickled cucumber, slaw, sticky Korean sauce

PRAWN TOAST BAO (2) (I)

Minced prawn, ginger, garlic, sesame, spicy sriracha mayo

MUSHROOM BAO (2) (VE)

Tempura enoki, bao bun, pickled cucumber, slaw, Okonomiyaki sauce

VEGETABLE SPRING ROLLS (3) (VE)

Mixed vegetables in spring roll pastry, served with ginger plum sauce

KARAAGE FRIED CHICKEN (GF)

Boneless fried chicken thigh, pickled daikon, cucumber, spring onion

- Sticky sweet & spicy sauce
- Soy garlic sauce

SALT & PEPPER CALAMARI (I)

Salt and pepper calamari, miso mayo

DIM SUM & DUMPLINGS

CHICKEN & TRUFFLE GYOZA

Gyoza filled with chicken mince, zucchini, roasted sesame seeds, crispy shallots, truffle mirin

VEGETABLE GYOZA (VE)

Gyoza filled with cabbage, chives, radish, carrot, spring onion, Okonomiyaki sauce

PRAWN DUMPLING (I)

Prawn, bamboo shoots, chilli, sesame oil

PORK WONTON

Pork, water chestnuts, pickled ginger, sweet soy dressing, crispy shallots

GF Gluten Friendly **V** Vegetarian

VE Vegan **VEO** Vegan Option

A Australian-sourced Seafood

I International-source Seafood

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

WOK

10 **STICKY PORK RIBS** 33

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

18 **HONEY PRAWNS (I)** 33

Bubble prawns, Chinese rice wine, leatherwood honey, spring onion, sesame seeds, crispy noodles

18 **WAGYU BEEF IN XO** 34

MB 5+ Wagyu, pickled mushrooms, Thai basil, spring onion, XO sauce

22 **CAULIFLOWER CASHEW (GF, V)** 27

Cauliflower, bell peppers, onion, ginger, garlic, roasted cashews, mirin, soy sauce

Add Chicken \$8

15 **KUNG PAO CHICKEN (GF)** 29

Chicken thigh, spring onion, red onion, peanut, dried chillies, capsicum, celery, roasted sesame seeds, garlic soy sauce

18

BOWLS

22 **COCONUT YELLOW CURRY** 24

Lemongrass, galangal, ginger, potato, Thai basil, fried curry leaves

Add Karaage Chicken \$8

Add Barramundi (A) \$10

Add Wagyu Beef \$10

19 **DRUNKEN NOODLES (V, VE)** 22

Flat rice noodles, onion, garlic, sesame, carrot, choy sum, spring onion, Thai basil, chilli oil vinegar

Add Karaage Chicken +\$8

17 **Add Barramundi (A) \$10**

Add Wagyu Beef +\$10

19

SIDES

17 **PORK & CABBAGE FRIED RICE (GF)** 19

Rice, pork, egg, cabbage, spring onion

18 **VEGETABLE FRIED RICE (GF, V)** 18

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

STEAMED RICE (GF, V, VE) 5

STEAMED ASIAN GREENS (GF, V, VE) 16

Asian greens, light sweet garlic soy sauce

UMAMI



SNACKS N MACS

PORK BELLY NUGGETS 19

Crispy battered free range pork nuggets with maple dipping sauce

CHEESY FRIED HALOUMI STICKS (V) 19

Served with tomato marinara sauce

MAC'N'CHEESE (V) 15

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 ALABAMA 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

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

CLASSIC BURGERS

SERVED WITH FRIES & KETCHUP

ROYALE WITH CHEESE 25

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

ADD TRUFFLE 2

MUSHROOM & HALLOUMI BURGER (V) 26

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

CHICKEN DELUXE 26

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

BBQ BACON CHEESE 27

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

AUSSIE AUSSIE AUSSIE 27

Beef, grilled pineapple, beetroot, egg, cheese, lettuce, tomato, pickle & special sauce

MAKE ANY BURGER A BOWL

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

EXTRAS

BACON 4

DOUBLE BEEF 8

DOUBLE CHICKEN 8

MAC'N'CHEESE 5

HALLOUMI V 6

OTHER SAUCES 3 EACH

BUFFALO

JALAPEÑO

MAPLE GLAZE

BURGER SAUCE

CHIPOTLE

SMOKEY BBQ

RANCH

TRUFFLE

AIOLI

(GF) Gluten FRIENDLY

(V) Vegetarian

(VE) Vegan

(A) Australian-sourced Seafood

(I) International-source Seafood