



Gluten Friendly Menu



fat tomato
· Pizza & Pasta ·

Small Plates

Edamame GF V VE

Sea salt, shallots

Karaage Fried Chicken GF

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

Korean Fried Chicken GF

Boneless fried chicken thigh with your choice of:

- Sticky sweet & spicy sauce
- Soy garlic sauce

Wok

Cauliflower Cashew GF V

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

Kung Pao Chicken GF

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

Bowls

Barramundi Coconut Yellow Curry GF

Barramundi, lemongrass, galangal, ginger, potato, Thai basil, fried curry leaves

Massaman Lamb Shank Curry GF

Slow cooked lamb shank, tamarind, garlic, ginger, onion, potato, cinnamon, star anise, peanuts, chilli, coriander

Sides

Pork & Cabbage Fried Rice GF

Rice, pork, egg, cabbage, spring onion

Vegetable Fried Rice GF V

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

Seafood Fried Rice GF

Rice, shrimp, scallops, squid, egg, crispy garlic

Steamed Rice GF V VE

Steamed Asian Greens GF V VE

Asian greens, light sweet garlic soy sauce

Salads

\$10

Rocket GF V

Rocket, pear, pine nuts, parmesan, balsamic, olive oil

\$17

Caprese GF V

Buffalo mozzarella, tomatoes, basil, white balsamic

\$18

Pasta

Lamb Ragu Gnocchi GF

Lamb shoulder, cherry tomatoes, sage, parmesan

Marinara Gnocchi GF

Napoli, prawns, scallops, fish, squid, basil, chilli

\$27

Bolognese Gnocchi GF

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

Carbonara Gnocchi GF

Bacon, mushrooms, cream, parmesan, egg, parsley

\$29

Norma Gnocchi GF V

Fried eggplant, tomatoes, garlic, chilli, ricotta

Pasta Alla Vodka Gnocchi GF V

Vodka sauce, feta, pine nuts, parsley

\$33

Pizza

All pizzas available on gluten friendly base + \$6

\$30

\$19

\$18

\$24

\$5

\$16



Gluten Friendly Menu



Small Plates

House Made Guac & Chips GF VE	\$14
Smashed avo, red onion, tomato, chilli, coriander, fried tostadas	
Baked Scallop GF	\$8.5 ea
Baked scallop, red chimichurri butter, corn	
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 barramundi, salsa macha, charred pineapple, pickled onion Note: salsa contains peanuts	
Slow Cooked Lamb GF	\$37
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	

Chicken Wings & Tenders

Southern Fried Wings or Tenders (5) GF	\$19
Ranch on the side	
Tossed in Spicy Buffalo Sauce	
Tossed in Housemade Sticky BBQ Sauce	
Tossed in Alabama Sauce	

Burger Bowls

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

Royale with Cheese Bowl GF	\$24
Beef, cheese, lettuce, tomato, pickles & special sauce	
Mushroom & Halloumi Bowl GF V	\$24
Grilled field mushroom, tomato, lettuce, red onion, halloumi, avocado & special sauce	
Chicken Deluxe Bowl GF	\$24
Southern fried tenders, cheese, lettuce, tomato, ranch with BBQ or buffalo sauce	
BBQ Bacon Cheese Bowl GF	\$26
Bacon, beef, cheese, lettuce, tomato, pickles & BBQ sauce	
Philly Cheese Steak Bowl GF	\$29
Rib fillet, onions, peppers, cheese & jalapeños	
Grilled Chicken Bowl GF	\$25
Marinated chicken breast, beetroot, lettuce, tomato, avocado & aioli	
Aussie Aussie Aussie Bowl GF	\$25
Beef, grilled pineapple, beetroot, egg, lettuce, tomato, pickles & special sauce	

Shoestring Fries

Seasoned Fries GF V	\$11
Served with ketchup	
Sweet Potato Fries GF V	\$16
Served with ranch dipping sauce	

Make it truffle V + \$4



Vegan Menu



Small Plates

Edamame GF V VE

Sea salt, shallots

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

Vegetable Gyoza VE

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

Salads

Korean Sweet Potato Noodle Salad V VE

Sweet potato noodles, spinach, mung beans, Asian mushrooms, onion, carrot, peppers, garlic, chilli vinaigrette

Poke Bowl V VE

Seasoned rice, edamame, cucumber, carrot, avocado, furikake, Japanese dressing

Sides

Steamed Rice GF V VE

Steamed Asian Greens GF V VE

Asian greens, light sweet garlic soy sauce

Small Plates

\$10

House Made Guac & Chips GF VE

Smashed avo, red onion, tomato, chilli, coriander, fried tostadas

\$18

Cauliflower Ceviche GF VE

Cauliflower, red aguachile, avocado, green tomato

\$15

Share Plates

\$15

Roasted Eggplant GF VE

Wood-roasted eggplant, green & red mojo, pomegranate

\$14

\$19

\$32

\$29

\$20

\$5

\$16



Vegetarian Menu

fat tomato
· Pizza & Pasta ·



Pizza Focaccia

Garlic & Herb V

Confit garlic, butter, parsley

Garlic Cheese V

Confit garlic, mozzarella

Bruschetta V

Confit garlic, mozzarella, tomatoes, basil

Aged Balsamic & Olive V

Confit garlic, mozzarella, wood fired olives, balsamic

Burrata V

Confit garlic, mozzarella, basil, burrata

Salads

Rocket GF V

Large leaf rocket, pear, pine nuts, parmesan, balsamic, olive oil

Caprese GF V

Buffalo mozzarella, tomatoes, basil, white balsamic

Pasta

Your choice of **gnocchi (GF)**, **penne** or **spaghetti**

Norma V

Fried eggplant, tomatoes, garlic, chilli, ricotta

Pasta Alla Vodka V

Vodka sauce, feta, pine nuts, parsley

Pizza (Red Base)

Margherita V

Cherry tomatoes, basil, fior di latte, tomato sugo

Pumpkin & Feta V

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

Pizza (White Base)

Forest Mushroom V

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

Vodka Sauce V

Vodka sauce, cherry tomatoes, burrata, pesto

Salads

\$13

Korean Sweet Potato Noodle Salad V VE

\$25

Sweet potato noodles, spinach, mung beans, Asian mushrooms, onion, carrot, peppers, garlic, chilli vinaigrette

\$16

\$19

Poke Bowl V VE

\$20

Seasoned rice, edamame, cucumber, carrot, avocado, furikake, Japanese dressing

\$22

Wok & Bowls

\$24

Cauliflower Cashew GF V

\$27

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

\$16

Drunken Noodles V VE

\$22

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

\$18

Sides

Vegetable Fried Rice GF V

\$18

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

Steamed Rice GF V VE

\$5

\$29

Steamed Asian Greens GF V VE

\$16

Asian greens, light sweet garlic soy sauce

\$28

Please note: We're happy to adapt some vegetarian dishes to vegan. Simply chat with your server, and they'll guide you through the changes we can make.

\$25

\$28

\$29

\$29



Vegetarian Menu



Small Plates

Cheese & Corn Empanadas (2) V
Cheese & corn empanadas, crema, lime

Collective Corn Ribs V
Fried corn ribs, Oaxaca, chilli, lime

Snacks n Maes

\$9.5 Cheesy Fried Halloumi Sticks V **\$16**
Served with tomato marinara sauce

\$19 Beer Battered Onion Rings V **\$14**
Served with smokey bbq sauce

Mac'n'Cheese V **\$14**
Three cheese mac & cheese

Classic Burgers

Mushroom & Halloumi Burger V **\$24**
Grilled field mushroom, tomato, lettuce, red onion, halloumi, avocado, special sauce

Fries & Sliders

Seasoned Fries V **\$11**
Served with ketchup

Sweet Potato Fries V **\$16**
Served with ranch dipping sauce

Grilled Halloumi Sliders (2) V **\$19**
Grilled halloumi, lettuce, mushroom, special sauce

Please note: We're happy to adapt some vegetarian dishes to vegan. Simply chat with your server, and they'll guide you through the changes we can make.