



## ALL DAY MENU

### *Snacks... Like good snacks*

**JAMMY DOUGHNUT** Brioche potato doughnut, duck and cherry parfait, Davidson plum jam, duck crackling (18)

**MORTADELLA** Pistachio Mortadella, pickled late summer peach, stracciatella cheese, hot honey, basil. (22)

**TANDOORI PRAWN COCKTAIL** Hibachi grilled tandoori tiger prawns, baby gem lettuce, avocado, sour mango, confit tomato, ajonesa cocktail dressing, curry leaf oil. (32)

**PAN PURI** Crisp pan puri shells, eggplant caponata, parmesan custard. (16)

**SAUCISSON SAUSAGE** French saucisson sausage, pickled veg, mustard. (18)

**RUSSIAN ROULETTE PADRON PEPPERS** Hibachi grilled peppers, Aleppo, sumac, garlic aioli, Mt Zero olive oil. (18)

### *From the Grill*

**CHEESEBURGER** Aged Angus chuck beef patty, gruyere, pickles, brown butter mayo, mustard baby gem, milk bun. (21)

**FREE BIRD** Free range brined half hibachi grilled chicken, smoked toum, Esme salad, pul biker chilli oil. (38)

**CABBAGE** Hisi charred cabbage pumpkin tarator, hazelnuts, miso and sesame butter. (32)

**STEAK 300g** The chef's choice steak, twice fried hassle back potatoes, creme fraiche, garlic chives (market price)

### *Sides and Salads*

Chips and Aioli. (12)

Posh Lobster Mac and Cheese. (24)

White chicken and pomelo salad, wombok slaw, Asian herbs, peanuts, satay dressing. (26)

Iceberg, dill and cucumber, sherry vingerette. (15)

Heirloom tomatoes, confit and fresh, star basil oil. (18)

### *Sweets and Treats*

75% Dark chocolate mousse, honeycomb, freeze dry raspberry. (18)

Jocks summer fruit ice cream trifle. (19)

Curated Australian and old-world cheese, with nibbles & quince. (By the gram)