

Share Plates

Crusty bread w/ chef's homemade dips [ve]	12
Marinated mixed olives [gf] [ve]	13
Semi-dried tomato and basil arancini balls w/ candied olive mayo [6] [v]	14
Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]	14
Fried salt, pepper and sumac calamari w/ zesty mayo [gf]	14
Parmesan eggplant wedges w/ passata & basil oil [ve]	15
Beef and bacon sliders w/ tomato relish and melted cheddar [2]	15
Beetroot carpaccio w/ shaved parmesan, leek ash and lemon & caper dressing [v] [gf]	16
Pulled pork spring rolls w/ nam jim [2]	16
Crispy fish tacos w/ pineapple salsa, lime mayo and slaw [2]	16
Spicy meatballs w/ onion & tomato Napoli [6]	16
Fried chicken w/ smoked honey and chipotle mayo [gf]	16
Baked Camembert w/ honey, thyme and toasted Turkish bread [v]	17
- add roasted walnuts for \$3	
Rare seared tuna w/ ponzu jelly and wasabi mayo [gf]	18
Filipino style crispy pork belly w/ chili jam	18
Grilled scallops w/ tamari sauce, shallots & pink ginger [6] [gf]	20
Prawns sautéed w/ garlic & chilli [6] [gf]	20
Braised beef cheeks in a red wine reduction on truffle mash [gf]	26

Accompaniments

Shoestring fries w/ Japanese mayo [v]	10
Fresh seasonal vegetables tossed w/ toasted almonds, butter and herbs [gf] [v]	13
Rocket, roast pumpkin, Persian feta and walnut salad w/ honey seeded mustard dressing [gf] [v]	13
Sweet potato wedges w/ aioli [v]	14

[gf] = Gluten Free / [v] = Vegetarian / [ve] = Vegan

Desserts

Salted caramel crème brûlée	12
Rum and raisin ice cream sandwiches [2]	14
Chocolate fudge & walnut brownie w/ vanilla bean gelato, hot chocolate sauce and a walnut praline crumb	14

Ground Control Coffee (Love Bites Blend)

Espresso, Macchiato, Piccolo, Flat White, Latte, Cappuccino, Long Black	4
Extra Shot	1
Chai Latte, Hot Chocolate	5
Affogato (add liqueur +\$4)	8

Premium Teas

English Breakfast, Earl Grey, Green Jasmine, Green Mint, Forest Fruits	5
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Dessert Wine & Port

Cookoothama Botrytis Semillon 2012 – Murrumbidgee – NSW (90ml gls)	9
Mr Pickwick's Particular Tawny Port – SA (60ml gls)	11

Dessert Cocktails

Espresso Martini	16.5
Absolut Vanilla vodka, white cacao liqueur shaken w/ a shot of fresh espresso and a dash of agave nectar	
Lemon Cheesecake	16
Limoncello & Licor 43 vanilla liqueur, shaken w/ a dash of lemon juice & fresh cream	
White Chocolate Martini	16
Absolut Vanilla vodka carefully stirred with white chocolate liqueur and a hint of cream	
Tim Tam Tower	16.5
Baileys, Kahlua & Frangelico blended into a frappé with Tim Tams and cream	

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