

STEVES

Available 12pm - 3pm and 5.30pm - 9pm everyday

SMALLS

CHILLI ROASTED CASHEWS <small>gf vg</small>	8
MARINATED OLIVES <small>gf vg</small>	8
HOUSE CHICKEN LIVER PATE caramelised onion jam, brioche wafers	19
PAN SEARED PORK GYOZA ponzu, coriander, sesame, spring onion	21
NORI ROLLS (8pc)	20ea
- katsu chicken - raw salmon - teriyaki tofu <small>vg</small> - panko crumbed prawn, shimichi, yuzu	
CRUMBED CHICKEN KATSU	19
steamed rice, tonkatsu sauce, kewpie mayo	
QLD BANANA PRAWN CREPE ROLLS	24
mayo, chilli jam, fresh herbs, slaw	
PORK & CRAB SAN CHOY BOW	26
chinese sausage, waterchestnuts, shitake, fresh cos	
SALUMI PLATE	26
artisan sliced meats, pickles, baguette	
HOUSE SASHIMI	29
japanese pickles, wasabi, soy	
FRESHLY SHUCKED OYSTERS <small>gf</small>	6ea
natural, lemon & tobasco <small>min. 3</small> kilpatrick <small>min. 3</small>	

SALADS 24EA

CAESAR cos, soft egg, bacon, parmigiano-reggiano, croutons	
BEETROOT & BERRIES <small>v gf</small> local stracciatella, witlof, herbs, caramelised macadamias	
ASIAN STYLE BROCCOLINI <small>v gf</small> soft eggs, chilli lime cashews, fresh herbs, chilli, soy glaze	
SPICY THAI JACKFRUIT & PEAR SLAW <small>v gf</small> snake beans, banana blossom, peanuts, papaya, nam jim	
SUPERFOOD <small>vg gf</small> grilled avocado, broccolini, kale, sprouted grains, quinoa, goji berries, toasted seeds, salsa agresto	
+ add chicken 7 + add house smoked salmon 12 + add prawns 17 + add lean cut beef sirloin 18	

SIDES 12ea

SOURDOUGH BAGUETTES , french butter <small>v</small>	
SAUTEED KAI LAN , sesame <small>gf v</small>	
RUSTIC CUT CHIPS , aioli <small>v</small>	
GARDEN SALAD , sherry vinaigrette <small>gf vg</small>	
ASIAN CABBAGE SLAW , nam jim <small>gf v</small>	
ROTI PARATHA <small>v</small>	

THE CLASSICS

BEEF BURGER	29
house ground burger, bacon, cheese, cos, aioli, smoked tomato relish, milk bun, chips <i>burger served medium</i>	
CHICKEN BURGER	29
panko crumbed chicken, korean sweet chilli sauce, mayo, asian slaw, milk bun, chips	
STEAK SANDWICH	32
margaret river sirloin, onion relish, provolone, rocket, aioli, turkish bun, chips <i>steak served medium</i>	
FISH & CHIPS	32
battered or grilled WA blue spot emperor, tartare, lemon	
LOCAL KING MUSHROOM ORECCHIETTE <small>v</small>	30
fresh ricotta, asparagus, lemon & thyme pangratatto	
SPAGHETTI BOLOGNESE	30
the classic, parmigiano-reggiano	

250g EYE FILLET	62
300g SCOTCH FILLET	58
margaret river, WA, 150 day grain fed	
WA SLOW ROASTED LAMB RACK	46
all above served with herbed potato cake, broccolini, red wine jus, horseradish	
HARISSA SPICED CHICKEN BREAST <small>gf</small>	36
sautéed baby carrots, pedro ximénez sultanas	

FROM THE GRILL

LARGE

add steamed jasmine rice to any dish 3 bao buns 4	
SLOW COOKED PORK CUTLET	38
sticky oyster glaze, lychee salad, koji pickled cucumber	
PAN ROASTED GOLDBAND SNAPPER <small>gf</small>	48
citrus glazed brussels sprouts	
ROASTED CAULIFLOWER <small>gf vg</small>	32
yellow curry, spicy peanut, roast pumpkin salad	
SZECHUAN SPICED TIGER PRAWNS <small>gf</small>	42
grilled peaches, quinoa pilaf, roasted chilli oil	

v = vegetarian gf = gluten free vg = vegan

dietary requirements & allergies can be accommodated on request. due to the use of allergens in our kitchen, please inform our staff if you have any allergies before ordering

PLEASE NOTE THAT A PAYMENT PROCESSING FEE IS ADDED TO CARD PAYMENTS

MASTERCARD & VISA 1.5% | AMEX 2%