

# S I G N A L B O X

## Winter Menu

### small

#### TOASTED SOURDOUGH

beer honeycomb & ricotta \$13

#### GRILLED HALF SHELL HERVEY BAY SCALLOPS

tomato, wakame, Café de Paris butter \$20

#### FRIED PRAWN & PORK WONTONS

greens, roasted chicken master stock broth, crispy garlic, chilli & black vinegar condiment \$17

#### JOSPER ROASTED FREEMANTLE OCTOPUS

romesco, black olive crumb, cannellini bean & onion puree GF \$19

#### MORPETH VEGETABLE SPRING ROLLS

black onion mayonnaise, shishito jam VG \$12

#### AUSTRALIAN SALMON GRAVLAX

crispy spring onion pancake, horseradish crème fraiche, kohlrabi, apple, native finger lime, salmon roe & mustard leaf \$18

#### CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS

green papaya, pickled grapes, nahm jim dressing GF \$20

### large

#### SINGAPORE CHILLI CRAB

Blue Swimmer crab, Balmain bugs, Asian greens, chilli, sticky rice GF \$39

#### JOSPER ROASTED AUSTRALIAN KING PRAWNS

sesame oil, XO, stir fried vegetables, egg noodle, typhoon shelter \$39

#### JOSPER GRILLED BYRON BAY BERKSHIRE PORK CHOP

Morpeth buttered cabbage, celeriac, pickled shimeji jus GF \$36

#### SLOW COOKED CAPE GRIM ANGUS SHORT RIB

creamed potato, pencil leek, yuzu pickled celery, red wine jus \$40

#### PUKARA ESTATE LAMB SHOULDER RAGOUT

ricotta gnocchi, mustard leaf, Jerusalem artichoke cream & chips \$34

#### ROASTED SCALLOPS, PRAWN RISOTTO

cavolo nero, lemon, basil, pickled succulents, cranberry hibiscus leaf \$35

#### MARKET FISH

black onion mayonnaise, kohlrabi, apple, fennel, pickled grape, goats feta, mustard leaf GF \$MP

#### JOSPER ROASTED MORPETH BROCCOLI

baked celeriac, white bean & onion puree, pencil leeks, pickled shimeji VG \$29

### sides

Morpeth cauliflower cheese, mozzarella V

Zucchini chips, kasundi mayonnaise VG, GF

Morpeth broccoli, ranch dressing, almonds V, GF

Fat chips, chicken salt V, GF

All \$10

V – Vegetarian, VG – Vegan, GF – Gluten free

# S I G N A L B O X

## easy eats

### STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lime, cracked pepper, ranch dressing \$25

### QUINOA GORENG

fried egg, baby corn, edamame, broccoli, choy sum, avocado, chilli, ginger, garlic & tamari soy dressing \$23  
add Jospet grilled Australian prawns \$12

### WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips \$23

### CRISPY FRIED PORK BELLY SALAD

nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot \$24  
add 2 x half shell scallops \$8

## dessert

### CARAMELISED BANANA BRULEE TART

banana jam, double cream, berry compote \$15

### STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream GF \$15

### CHOCOLATE BROWNIE

milk chocolate mousse, honeycomb, raspberry coulis \$15

### CHEESE PLATE

Adelaide Hills triple cream brie, Gippsland cloth aged cheddar, quince & apple paste, oat biscuit, wafer, olive oil cracker, candied walnuts \$25 for two people

## children

Battered fish with fat chips and salad

Cheeseburger with fat chips

Lamb ragout ricotta gnocchi with parmesan cheese

All \$12, includes popper

12 years old and under