

SIGNALBOX

COCKTAILS / Full list in beverage menu

ESPRESSO MARTINI Vodka, Mr. Black, espresso, Liquor 43 \$20	LYCHEE SOJU MOJITO / Lychee soju, lychee liqueur, lime, mint syrup, bitters <i>(This fragrant and fruity thirst quencher is not only pretty, but a treat for tastebuds)</i> \$22	DERAILED CAIPIRINHA / Cachaça, passionfruit liqueur, passion fruit syrup, lime, sugar <i>(A little cup of summer is how I'd describe this twisted delicious Brazilian drink)</i> \$24	COOL-CUMBER / mocktail option available Vodka, Elderflower, cucumber, agave, lemon <i>(Cool and refreshing, this one is sure to take the edge off those hot summer days)</i> \$20
NEGRONI Four Pillar's spiced gin, campari, sweet vermouth \$20			
MARGARITA Classic tequila, cointreau, lime OR spicy tommy's margarita \$20			
FOUR PILLARS GIN MARTINI Four Pillar's Olive Leaf Gin, dry vermouth \$20			

Snacks and Breads to Share

Mixed marinated olives (GF, Vegan)	\$6
Hummus / sumac pita chip (Vegan)	\$6
Warmed herb focaccia / olive oil, balsamic & dukkha (Vegan) two pieces	\$6
four pieces	\$10
Josper grilled sourdough, beer honeycomb, whipped ricotta (V, GFO, D)	\$12

Starters

Grilled halloumi / beer infused honey, thyme & lemon (D, GFO, V)	\$21
Roasted prawns / garlic, chilli, lemon, parsley, olive oil & focaccia (GFO)	\$26
Spiced cauliflower / romesco, beetroot coyo, smoked pepita (GF, Vegan)	\$23
Seasonal sashimi / ponzu, avocado, furikake, sesame & prawn chip	\$25
Bass strait squid / szechuan salt, coriander, aioli & lemon (GF)	\$24
Roast pumpkin & mozzarella arancini / sugo, pesto aioli, parmesan (D,V)	\$23
Fried zucchini flowers / whipped ricotta, salsa verde, parmesan (GFO,V,D)	\$24
Hokkaido half shell scallops / Café de Paris, tomato & wakame (GFO,D)	
Half Dozen \$30 / Full Dozen	\$59
Local Sydney Rock oysters : Mignonette (GF) Kilpatrick (GF)	
Half Dozen \$29 / Full Dozen	\$57

Mains

Roasted Hokkaido half shell scallops / banana prawns & fried whipped ricotta zucchini flowers, cauliflower puree, broccolini, sauce vierge & truffle oil (S, GF, D)	\$49
Lemongrass & turmeric coconut curry / butternut pumpkin, chickpeas, broccolini, baby spinach, coconut yoghurt, mango chutney, steamed jasmine & flatbread (Vegan, GFO)	\$38
add prawns \$8 / tofu \$5 / pork belly	\$10
Queensland banana prawn linguine / chorizo, nduja, fresh chilli, confit garlic, basil, lemon, roasted tomato sugo, parmesan & chives (S, GFO,D)	\$43
Roasted white pyrenees lamb rump / carrot puree, crispy potato galette, green beans, goats feta, salsa verde & jus (GF, D)	\$47
Baked Queensland snapper / banana prawns, confit fennel, cornichon, dill bisque cream sauce, toasted sourdough (GFO, D, S)	\$48
Moroccan chermoula chicken breast / quinoa fattoush salad, pita chips, falafel, hummus, beetroot relish, dukkha & jus (GFO, N)	\$40
36hr Josper roasted short rib / broccolini, confit cherry tomatoes, triple cooked chips, caramelised onion & jus (GF)	\$58
Market fish / macadamia nut & kale pesto, black garlic, beetroot puree, fig, orange, fennel, goats feta & mixed leaf salad (GF,D, N)	\$MP

Easy Eats

Fried Thai beef salad / rice noodle, tomato, cucumber, bean sprouts, coriander, mint, peanuts, chilli jam & fresh lime (GF,N)	\$35
Stone & Wood beer battered snapper/ tartare, lemon, fries, tomato & cucumber mixed leaf salad	\$30
Tasmanian hot smoked salmon niçoise salad / green beans, tomato, cucumber, mixed leaves, olives, potatoes, poached egg, seeded mustard dressing & salsa verde (GF)	\$35
Crispy fried pork belly or crispy tofu salad / mango, cabbage slaw, tomato, cucumber, coriander, coconut yoghurt, sriracha, cashew, fried shallot & nam jim dressing (GF, N, Vegan)	\$36
Wagyu burger / american cheese, streaky bacon, lettuce, tomato, butter pickles, burger sauce, toasted milk bun & fries (GFO)	\$24

Sunday Surcharge: Unfortunately due to the ever increasing labour costs a 10% surcharge applies on Sundays (we firmly believe staff should be paid more on weekends, however the maths is getting tough and the alternative to higher prices is to not open!). Public Holidays we have a 15% surcharge

Gratuities: If you have enjoyed your meal, please consider leaving a tip for staff. It is the best way to reward those staying in this industry and keep standards up! All tips are shared each shift, with the kitchen also receiving a share.

Children (12 years old and under)

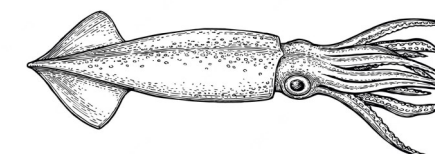
Battered snapper / chips, tomato sauce	\$16
Wagyu Cheeseburger / chips, tomato sauce (GFO,D)	\$16
Linguine / tomato ragu with parmesan cheese (GFO,V,D)	\$16
Children's Dessert:	
2 scoops of vanilla ice cream with topping (D, Vegan option)	\$6

Dessert

Crème brulee / crispy caramel chip, fig & apple chutney (GF, D)	\$16
Stone fruit & strawberry crumble / macadamia crumble, vanilla bean ice cream (Vegan, GF)	\$16
Pavlova / passionfruit curd, Chantilly cream, meringue & summer fruits (GF, D)	\$15
Gelato / chocolate & blood orange gelato, freeze dried mandarin, flaked chocolate (GF, D)	\$14
Cheese Plate / Adelaide Hills triple cream brie, Maffra cloth aged cheddar, Italian gorgonzola, quince jam, candied walnuts, oat biscuit, sea salt lavosh, fig & pistachio cracker (GFO, D)	
for one \$20 / for two \$38	

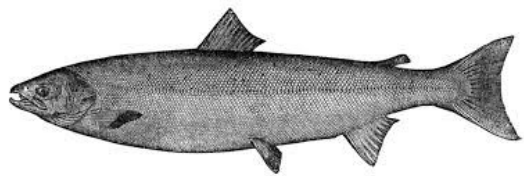
Sides

Josper roasted broccolini / garlic, lemon & olive oil (Vegan, GF)	\$14
Fried brussel sprouts / hummus & agave (Vegan, GF)	\$16
Mixed leaf salad / house dressing (Vegan, GF)	\$12
Triple cooked hand cut chips / rosemary salt (Vegan, GF)	\$16
Fries / chicken salt & aioli (Vegan, GF)	\$14



V – Vegetarian, GF – Gluten free, Vegan—Vegan, N—Nuts, D—Dairy, S—Shellfish, GFO—Gluten free option

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. Any specific allergies please discuss with your server prior to ordering your meal.



Established 2019

Head Chef: Dan James

