

# SIGNALBOX

## COCKTAILS / Full list in beverage menu

<b>ESPRESSO MARTINI</b> Vodka, Mr. Black, espresso, Liquor 43 \$20	<b>LYCHEE SOJU MOJITO /</b> Lychee soju, lychee liqueur, lime, mint syrup, bitters \$22 <i>(This fragrant and fruity thirst quencher is not only pretty, but a treat for tastebuds)</i>	<b>CAMPFIRE /</b> Fireball, luxado, cranberry juice, orange juice \$22 <i>(This cozy and invigorating blend will warm you from the inside out)</i>	<b>COOL-CUMBER /</b> mocktail option available \$20 Vodka, Elderflower, cucumber, agave, lemon <i>(Cool and refreshing, this one is sure to take the edge off those hot summer days)</i>
<b>NEGRONI</b> Four Pillar's spiced gin, campari, sweet vermouth \$20			
<b>MARGARITA</b> Classic tequila, cointreau, lime OR spicy tommy's margarita \$20			
<b>FOUR PILLARS GIN MARTINI</b> 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)	\$22
Roasted prawns / garlic, chilli, lemon, parsley, olive oil & focaccia (GFO)	\$26
Fried cauliflower / whipped tofu, yellow bean dressing (GF, Vegan)	\$22
Seasonal tataki / ponzu, avocado, furikake, puffed rice, coriander (GF)	\$25
Fried bass strait squid / szechuan salt, coriander, aioli & lemon (GF)	\$24
Porcini & mozzarella arancini / pumpkin puree, truffle aioli (D,V)	\$24
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
Brown butter potato gnocchi / pumpkin puree, Jerusalem artichoke, swiss brown mushroom, cavalo nero, basil, lemon, parmesan, crispy onion (D, V)	\$38
Baked Queensland snapper fillet / banana prawns, confit fennel, cornichon, dill bisque cream sauce, celeriac remoulade, potato galette & petite herbs (GF, D, S)	\$48
Josper grilled pork neck, XO, peanut & pork crackle crumb, braised fennel, green onion oil & chicken jus (S, N)	\$42
Slow roasted Lamb shoulder casarecce / grape tomato, caper, olive, basil, baby spinach, Truffle oil, Parmesan, lamb jus & pangrattato	\$40
Market fish / macadamia nut & kale pesto, black garlic, beetroot puree, orange, fennel, goats feta & mixed leaf salad (GF,D, N)	\$MP
36hr Josper roasted short rib / paris mash, kipfler chips, gremolata, broccolini, caramelised onion & veal jus (GF)	\$58

## Easy Eats

Fried Thai beef salad / rice noodle, tomato, cucumber, bean sprouts, coriander, mint, peanuts, chilli jam & fresh lime dressing(GF,N)	\$35
Stone & Wood beer battered snapper/ tartare, lemon, fries, tomato & cucumber mixed leaf salad	\$30
House Jospered 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 / nashi pear, cabbage slaw, tomato, cucumber, coriander, coconut yoghurt, sriracha, cashew, fried shallot & nam jim dressing (GF, N, Vegan option)	\$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)

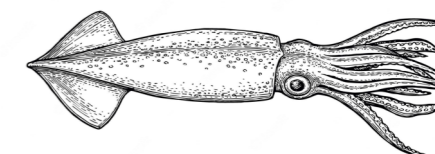
Battered snapper / chips, tomato sauce	\$16
Wagyu Cheeseburger / chips, tomato sauce (GFO,D)	\$16
Linguine / tomato ragu with parmesan cheese (GFO,V,D)	\$16
Children's Dessert:	
2 scoops of vanilla ice cream with topping (D, Vegan option)	\$6

## Dessert

Crème brulee / crispy caramel chip, quince jam (GFOption, D)	\$16
Roasted apple & pear crumble / macadamia crumble, warm custard, Vanilla bean ice cream (Vegan option, GF)	\$16
Warm chocolate brownie / chocolate sauce, chocolate crumb & Vanilla bean ice cream (D)	\$16
Biscoff gaytime / custard cream, dulce de leche, biscoff biscuit & milk chocolate ganache (D)	\$16
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

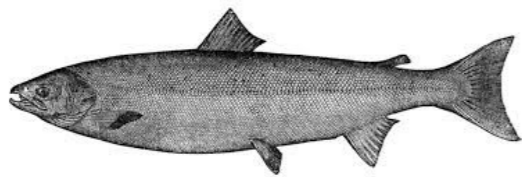
## Sides

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
Truffle paris mash / crispy onions & chives (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

