

# SIGNALBOX

## COCKTAILS / Full list in beverage menu

- ESPRESSO MARTINI** Vodka, Mr Black, espresso, Liquor 43 \$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  
**CLASSIC APEROL** Prosecco, soda \$20

**LA ROSA** (mocktail option available) \$20  
 Rum, watermelon puree, lime  
*Classy, fruity, and definitely going to be asking for another.*

**DERAILED CAIPIRINHA** \$24  
 Leblon, Chinola passionfruit liqueur, passionfruit syrup, lime  
*A little cup of summer is how we'd describe this twisted delicious Brazilian drink*

**COOL-CUMBER** (mocktail option available) \$20  
 Vodka, elderflower, cucumber, agave, lemon  
*Cool and refreshing, this one is sure to take the edge off those hot summer days*

## Snacks and Breads to Share

- Mixed marinated olives (GF, V) \$6  
 Hummus, sumac pita chip (V) \$5  
 Warmed herb focaccia, olive oil, balsamic & dukkah (V) \$5  
 Jospers grilled sourdough, beer honeycomb, whipped ricotta (V, GFO, D) \$12

## Starters

- Roasted prawns / garlic, chilli, lemon, parsley, olive oil & warm focaccia (GFO) \$26  
 Spiced cauliflower, romesco, beetroot coyo, smoked pepita (GF, Vegan) \$23  
 Hiramasa kingfish sashimi / coconut, nam jim, lime, padron (GF) \$25  
 Fried line caught loligo squid / Szechuan salt, aioli & lemon (GF) \$24  
 Roast pumpkin & mozzarella arancini / sugo, pesto aioli, parmesan \$23  
 Tasmanian half shell scallops / Café de Paris, tomato & wakame (GFO,D)  
 Half Dozen \$30 / Full Dozen \$58  
 Local Sydney Rock oysters : Mignonette (GF) Kilpatrick (GF)  
 Half Dozen \$29 / Full Dozen \$56

## Mains

- Slow roasted pork belly / braised red cabbage, parsnip puree, kale chips & jus \$44  
 Queensland banana prawn & blue swimmer crab linguine / nduja, fresh chilli, confit garlic, basil, lemon, roasted tomato sugo & parmesan (S, GFO,D) \$42  
 Lemongrass & turmeric coconut curry / butternut pumpkin, chickpeas, broccolini baby spinach, coconut yoghurt, mango chutney, steamed basmati & flatbread (Vegan, GFO) \$38  
 add prawns \$8 / tofu \$5 / pork belly \$10  
 Baked snapper / king prawns, fennel, pickle, dill bisque cream sauce, toasted sourdough \$48  
 Roasted lamb Rump / jerusalem artichoke, baby spinach, goats feta, salsa verde, pine nuts & jus \$47  
 Moroccan chermoula chicken breast / quinoa Fattoush salad, pita chips, falafel, hummus, beetroot relish, dukkha & jus (GFO, N) \$40  
 Seafood risotto / cherry tomatoes, fennel, saffron, goats feta, parsley, basil & lemon (S, D) \$43  
 36hr Jospers roasted short rib / broccolini, confit cherry tomatoes, triple cooked chips, bearnaise & jus (GF, D) \$58  
 Market fish / macadamia nut & kale pesto, black garlic, beetroot puree, blood orange, fennel, goats feta & mixed leaf salad (GF,D, N) \$MP

## Easy Eats

- Fried Thai beef salad / rice noodle, tomato, cucumber, bean sprouts, chilli jam, coriander, mint, peanuts, chilli & fresh lime (GF,N) \$35  
 Stone & Wood beer battered snapper/ tartare, lemon, fries, mixed leaf, tomato & cucumber \$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 / nashi pear, 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) \$22

**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)

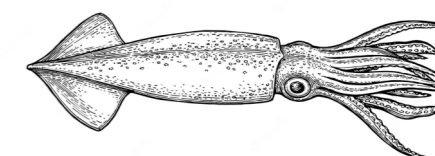
- Battered fish with chips & tomato sauce \$12  
 Cheeseburger with chips & tomato sauce \$12  
 Linguine / tomato ragu with parmesan cheese (V,D) \$12  
 Children's Dessert  
 2 scoops of vanilla ice cream with topping (D) \$6

## Dessert

- Vanilla bean crème brulee / quince jam, caramel chips (D) \$15  
 Sticky date pudding / butterscotch sauce, vanilla ice cream GF \$15 (GF,D) \$15  
 Yuzu & mandarin curd / white chocolate custard, macadamia nut crumble (GF,D) \$16  
 Rhubarb & strawberry crumble / vanilla bean ice cream (Vegan, GF) \$16  
 Cheese Plate / for one \$20 / for two \$38  
 Adelaide Hills triple cream brie, Maffra cloth aged cheddar, Italian gorgonzola, quince jam, candied walnuts, oat biscuit, sea salt lavosh, fig & pistachio cracker (GF Option Available)

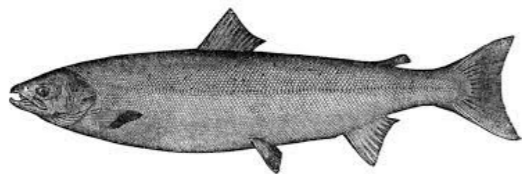
## Sides

- Jospers roasted broccolini, garlic, lemon & olive oil (Vegan, GF) \$14  
 Fried brussel sprouts, hummus & agave (Vegan, GF) \$14  
 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

