



Established 2019

Head Chef: Dan James



# SIGNAL BOX

## 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 honey, whipped ricotta (V,GFO,D)	\$14

## Starters

Roasted prawns / garlic, chilli, lemon, parsley, olive oil, focaccia (GFO)	\$25
Fried brussel sprouts / hummus, agave (Vegan,GF)	\$21
Hiramasa kingfish sashimi, coconut, nahm jim, kaffir lime, padron, crispy onion (GF)	\$25
Grilled halloumi / beer honey, thyme agave, lemon, chives (GFO,D)	\$22
Fried bass strait squid / szechuan salt, coriander, chilli, aioli, lemon (GF)	\$24
Fried zucchini flowers / whipped ricotta, salsa verde, parmesan, lemon (GFO,V,D)	\$24
Lobster rolls / toasted milk bun, lemon aioli, dill, celery, tobiko, chives (D,S)	\$25
Hokkaido half shell scallops / Cafè de Paris, tomato, wakame (GFO,D)	half dozen \$30, full dozen \$59
Local Sydney rock oysters / Citrus mignonette (GF), Kilpatrick (GF)	half dozen \$29, full dozen \$57

## 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 cold smoked salmon nicoise salad / green beans, tomato, cucumber, mixed leaves, olives, potatoes, poached egg, seeded mustard dressing, salsa verde (GF)	\$36
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 option)	\$36
Wagyu burger / American cheese, streaky bacon, lettuce, tomato, butter pickles, burger sauce, toasted milk bun, fries (GFO)	\$24

## Mains

Roasted Hokkaido half shell scallops / banana prawns, fried ricotta zucchini flowers, cauliflower puree, broccolini, sauce vierge, truffle oil (S,GFO,D)	\$49
Roasted lamb rump / summer vegetable ratatouille, baby spinach, macadamia pesto, olive crumb, veal jus (GF)	\$45
Lemongrass, turmeric coconut curry / butternut pumpkin, broccolini, chickpeas, baby spinach, coconut yoghurt, mango chutney, steamed jasmine rice, flatbread (Vegan, GFO)	\$38 add prawns \$8 / tofu \$5 / pork belly \$10
Tasmanian salmon risotto / snowpea, zucchini flower, preserved lemon, dill, basil, parmesan, crispy onion, chives (GF,D)	\$42
Queensland banana prawn linguine / nduja, fresh chilli, garlic, basil, lemon, roasted tomato sugo, parmesan, chives (S,GFO,D)	\$43
Brown butter potato gnocchi / pumpkin puree, pesto, baby spinach, goats fetta, basil, lemon, parmesan (D,V)	\$38
Josper roasted 36hr angus short rib / broccolini, triple cooked chips, herb bernaise, veal jus (GFO)	\$58
Baked Queensland snapper fillet / banana prawns, confit fennel, cornichon, dill bisque cream sauce, celeriac remoulade, tripple cooked chips, petite herbs (GF,D,S)	\$48

## Sides

Josper roasted broccolini / garlic, lemon, olive oil (Vegan,GF)	\$14
Mixed leaf salad / house dressing (Vegan,GF)	\$10
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.

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.

