



Established 2019

Head Chef: Dan James



SIGNAL BOX

Snacks and Breads to Share

Mixed marinated olives (GF, Vegan)	\$5
Hummus / sumac pita chip (Vegan)	\$6
Warmed herb focaccia / olive oil, balsamic, dukkha (Vegan,GFO)	two pieces \$6, four pieces \$10
Josper grilled sourdough, beer honey, whipped ricotta (V,GFO,D)	\$14

Starters

Fried cauliflower / gochujang sauce, korean cucumber salad, lime aioli (Vegan, GF)	\$22
Rocky point cobia sashimi, coconut, nahm jim, kaffir lime, padron, crispy onion (GF)	\$26
Wild mushroom & mozzarella arancini / pumpkin puree, truffle aioli, parmesan (three piece) (D)	\$23
Fresh fig & jamon serrano / whipped ricotta, maccadamia pesto, balsamic, dukkah (GF,N)	\$23
Fried bass strait squid / szechuan salt, coriander, chilli, aioli, lemon (GF)	\$24
Lobster rolls / toasted milk bun, lemon aioli, dill, celery, tobiko, chives (two piece) (D,S)	\$25
Hokkaido half shell scallops / Café de Paris, tomato, wakame (GFO,D,S)	half dozen \$30, full dozen \$59
Local Sydney rock oysters / Citrus mignonette (GF), Kilpatrick (GF,S)	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 hot 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 white pyrenees lamb rump & slow cooked lamb shoulder / jeruselum artichoke, minted peas, goats feta, red wine jus (GF,D)	\$46
Red gate farm confit duck leg risotto / porcini & swiss brown mushroom, truffle, baby spinach, jamon serrano, thyme, parmesan (GF,D)	\$42
Queensland banana prawn linguine / nduja, fresh chilli, garlic, basil, lemon, roasted tomato sugo, parmesan, chorizo crumb, chives (S,GFO,D,N)	\$43
Brown butter potato gnocchi / roasted butternut pumpkin , maccadamia pesto, baby spinach, goats fetta, basil, lemon, parmesan (D,N,V)	\$38
Josper roasted 36hr angus short rib / roasted brussel sprouts, bacon, baby spinach, onion rings, sweet potato puree, red wine jus (GFO,D)	\$58
Chermoula roasted chicken breast / hummus, beetroot chutney, quinoa fattoush salad, dukkha, red wine jus (GFO, N)	\$40
Josper roasted rocky point spotted grouper / coorong cockles, creamed leeks, pickled samphire, saffron cider sauce (D,GF)	\$45
Lemongrass, turmeric coconut curry / butternut pumpkin, broccolini, chickpeas, baby spinach, coconut yoghurt, mango chutney, steamed jasmine rice, flatbread (Vegan, GFO)	\$38
	add beef \$10 / prawns \$8 / tofu \$5 / pork belly \$10

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)	\$12
Fried brussel sprouts / hummus, agave (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.