

Easy Eats

Fried Thai beef salad / rice noodles, tomato, cucumber, bean sprouts, coriander, mint, peanuts, chilli jam, fresh lime (GF, N)	\$35
Stone & Wood beer battered infinity blue Daintree barramundi / 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)	\$35
Wagyu burger / American cheese, streaky bacon, lettuce, tomato, butter pickles, burger sauce, toasted milk bun, fries (GFO)	\$24

Sides

Josper roasted broccolini / garlic, lemon, extra virgin olive oil (Vegan, GF)	\$12
Petite bouche leaf salad / house dressing (Vegan, GF)	\$10
Fries / chicken salt, aioli (Vegan, GF)	\$10

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!) On Public Holidays we have a 15% surcharge.

Established 2019

Head Chef: Dan James



S I G N A L B O X

Snacks and Breads

Kangaroo Island warm marinated olives (GF, Vegan)	\$6
Josper grilled sourdough, beer honey, whipped ricotta (V, GFO, D)	\$14
Rosemary & olive oil focaccia / pukara olive oil, balsamic reduction (Vegan, GFO)	two pieces \$6, four pieces \$10

Share plates

Fried cauliflower blossom / gochujang sauce, korean pickled cucumber, lime aioli (Vegan, GF)	\$21
Sashimi of the day / nahm jim, coconut, kaffir lime, padron, coriander, crispy onion (GF)	\$26
Beef carpaccio / aged balsamic, olive oil, truffle aioli, petite bouche leaves, parmesan (GF)	\$24
Zucchini flowers / whipped ricotta, smokey romesco, harrissa honey (V, D, GFO)	\$22
Chinese spiced squid / fresh chilli, coriander, crispy onions, aioli, lemon (GF)	\$23
South Australian garlic king prawns / fresh lemon, olive oil, parsley, foccacia (GFO)	\$26
Canadian lobster rolls / toasted milk bun, lemon aioli, dill, celery, tobiko, chives (two pieces) (D, S)	\$25
Fried masterstock chicken wings / spiced salt, sriracha aioli, fresh lime (GF)	\$22
Western Australia Abrolhos Island half shell scallops / Café de Paris, tomato, wakame (GFO, D, S)	4 pieces \$36, add scallop \$9
Local Sydney rock oysters / citrus mignonette (GF), Kilpatrick (GF, S)	half dozen \$35, full dozen \$60

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.

Mains

South Australian king prawn rigatoni / nduja alla vodka sauce, stracciatella cheese, garlic pangratatto, lemon, basil (S, GFO, D)	\$40
Roasted pork belly / Western Australia Abrolhos Island half shell scallops, cauliflower puree, apple & fennel petite bouche salad, curry crumb, red wine jus (GF, D)	\$42
Brown butter potato gnocchi / roasted butternut pumpkin, macadamia pesto, baby spinach, goats feta, basil, lemon, parmesan (D, N, V)	\$38
Chermoula chicken breast / romesco, harissa honey roasted carrots, Persian feta, pearl cous cous, dukkha, red wine jus (GFO, N, D)	\$39
Market fish / blood orange, fennel & feta petite bouche salad, beetroot puree, macadamia pesto, black garlic aioli (GF, N, D)	\$ Market price
Western Australia Abrolhos Island half shell scallops & South Australian king prawns / fried zucchini flowers, cauliflower puree, broccolini, sauce vierge, truffle oil (S, D, GFO)	\$49
Lemongrass, turmeric & coconut curry / butternut pumpkin, broccolini, chickpeas, baby spinach, coconut yoghurt, mango chutney, steamed jasmine rice, flatbread (Vegan, GFO)	\$34
	add beef / prawns / pork \$8 or tofu \$5

Josper Charcoal Grill

Riverina Tajima wagyu rump 300g / grain fed, MB 4+	\$52
Riverina Black Angus striploin 350g / grain fed MSA MB 2+	\$55
Black Angus reserve 36hr slow cooked Angus short rib 250g / pasture fed	\$58
all served with / grilled broccolini, triple cooked chips, Café de Paris & red wine jus (GF, D)	