

Fried Thai beef salad / rice noodles, tomato, cucumber, bean sprouts, coriander, mint, peanuts, chilli jam, fresh lime (GF, N)	\$36
Stone & Wood beer battered infinity blue Daintree barramundi / tartare sauce, lemon, fries, tomato, cucumber, mixed leaf salad	\$35
Tasmanian hot smoked salmon niçoise 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 / pear, cabbage slaw, tomato, cucumber, coriander, coconut yoghurt, sriracha, cashew, fried shallot, nam jim dressing (GF, N, Vegan option)	\$38
Wagyu burger / American cheese, streaky bacon, lettuce, tomato, butter pickles, burger sauce, toasted milk bun, fries (GFO)	\$27

Sides

Josper roasted broccolini / garlic, lemon, extra virgin olive oil (Vegan, GF)	\$14
Fried brussels / hummus, agave (Vegan, GF)	\$12
Petite bouche leaf salad / house dressing (Vegan, GF)	\$10
Fries / chicken salt, aioli (Vegan, GF)	\$12

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

Pukara Estate warm marinated olives (GF, Vegan)	\$6
Josper grilled sourdough, beer honey, whipped ricotta (V, GFO, D)	\$16
Rosemary & olive oil focaccia / Pukara olive oil, Pukara balsamic reduction (Vegan, GFO)	two pieces \$6, four pieces \$10

Share plates

Fried cauliflower blossom / gochujang sauce, Korean pickled cucumber, lime aioli (Vegan, GF)	\$24
Sashimi of the day / nahm jim, coconut, kaffir lime, padron, coriander, crispy onion (GF)	\$28
Beef carpaccio / aged balsamic, olive oil, truffle aioli, petite bouche leaves, parmesan (GF)	\$26
Zucchini flowers / whipped ricotta, smokey romesco, harissa honey (V, D, GFO)	\$24
Chinese spiced squid / fresh chilli, coriander, crispy onions, aioli, lemon (GF)	\$25
Canadian lobster rolls / toasted milk bun, lemon aioli, dill, celery, tobiko, chives (two pieces) (D, S)	\$27
Hokkaido 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

Easy Eats

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)	\$44
Roasted pork belly / parsnip purée, braised red cabbage, fried brussels, red wine jus (GF, D)	\$46
Brown butter potato gnocchi / roasted butternut pumpkin, macadamia pesto, baby spinach, Persian feta, basil, lemon, parmesan (D, N, V)	\$42
Thyme & garlic roasted chicken breast / truffled Jerusalem artichoke purée, swiss brown mushrooms roman kale chips, red wine jus (GFO, N, D)	\$43
Confit duck leg risotto / porcini mushroom, baby spinach, Jerusalem artichoke chips, parmesan (GF)	\$45
Market fish / orange, fennel & feta petite bouche salad, beetroot purée, macadamia pesto, black garlic aioli (GF, N, D)	\$ Market price / add chips \$4
Lemongrass, turmeric & coconut curry / butternut pumpkin, broccolini, chickpeas, baby spinach, coconut yoghurt, mango chutney, steamed jasmine rice, flatbread (Vegan, GFO)	\$38
	add beef / prawns / pork \$8 or tofu \$5

Josper Charcoal Grill

Riverina Tajima wagyu rump 300g / grain fed, MB 4+	\$55
Riverina Black Angus striploin 350g / grain fed MSA MB 2+	\$58
Black Angus reserve 36hr slow cooked Angus short rib 250g / pasture fed	\$60
all served with / grilled broccolini, triple cooked chips, Café de Paris & red wine jus (GF, D)	