



ENTREE

Silky corn and crab claw meat soup with tomato chilli and coriander ..18

Sambal prawns with crispy rice noodles coconut and a sweet and sour caramel ..23

Burrata with figs, walnut, zaatar, lemon and grilled schiacciata ..20

Crispy boneless chicken pieces seasoned with Sichuan pepper and a ginger and chilli sauce ..20

Prawn and ginger dumplings, black vinegar, soy, chilli peanut oil ..18

Calamari with chilli, ginger, garlic, spring onion, soy and mayo ..20

Roasted eggplant with hummus, pomegranate, feta and parsley ..18

Spring onion pancake with kimchi, kewpie, coriander and toasted sesame seeds ..18

TO SHARE

Thai caramel braised pork hock with steamed rice, fragrant herb salad and crispy green onion pancake ..75

700g rib eye on the bone, truffle mashed potato, buttered beans, blistered cherry tomatoes and three mustard sauce ..100

Slow cooked roasted lamb shoulder souvlaki with lettuce, tomato, onion, hummus, tzatziki, garlic sauce, and pita bread ..35

FEED US

A shared feast designed to be enjoyed by 4 or more ..60pp

MAIN

Barramundi fillet in a mild turmeric yogurt curry sauce with steamed jasmine rice ..34

Roasted pork belly with cauliflower puree, crispy sage and a sour cherry sauce ..35

King Island scotch fillet with stir fry broccolini, oyster mushrooms and singapore black pepper sauce ..39

Tofu stir fry rice noodles with oyster mushrooms, bean shoots, bok choy, chill and crispy garlic ..29

Otway lamb neck tagine with couscous pearl risotto, pumpkin, yoghurt, pomegranate and toasted almond flakes ..35

Victorian High Country ox cheek braise with creamy mashed potato and buttered beans ..35

Lemongrass and chilli grilled chicken with young coconut, peanut and rice noodle salad with satay sauce ..33

Brix beef burger with cheese, lettuce, tomato, onion, pickles and sauce, served with chips ..22

SIDES

Steamed broccolini with lemon oil and sea salt ..10

Chop salad of cos lettuce, cherry tomato, cucumber, onion and a cab sauv vinaigrette ..10

Chips and tomato sauce ..9

A large portion of our menu is gluten free. Vegan options also available. Please ask!