



ENTREE

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

Black bean and garlic prawns with bean shoot salad ..23

Sweet potato with charred corn, jalapeno and bean salsa with sour cream and coriander ..18

Sashimi of kingfish with edamame, wasabi tobiko, kewpie mayo toasted sesame seeds, nori and yuzu, soy dressing ..24

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

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

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

FEED US

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

MAIN

Crab, prawn and calamari stir-fried noodles with chilli, lime and coriander dressing ..35

Lemongrass and coconut lamb curry with shallot, chilli pickle, cashew whip, steamed rice and roti bread ..34

Peri-peri chargrilled chicken maryland with spiced Portuguese rice ..33

Pumpkin and sage ravioli with confit cherry tomato sauce, shaved pecorino, fresh basil ..29

Pan-fried barramundi with a kipfler potato and asparagus salad, served with a caper dill remoulade ..34

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

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

DESSERT

Chocolate lava cake with vanilla ice cream ..15

Pear and ricotta tart with double cream (GF) ..15

Blueberry cheesecake with mixed berry couli and cream ..15

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