

## SMALLER PLATES

Edamame (v, gf)	5
Spiced salted beer nuts (v, gf)	4
Marinated Olives - Green Sicilian & Ligurian (v, gf)	7
Oysters - natural, mignonette, or tosazu	4 <sup>ea</sup>
Shoestring fries, oregano salt, chilli mayo (v)	9
Bruschetta of ricotta and cherry tomato (v)	13
Antipasto board with bread Jamon/salami/cheddar/brie/pickles	29
Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeño, white sesame vinaigrette (v)	17
Salad of honey roasted pumpkin with rocket, quinoa, parsley & miso puree, walnut & mixed seed crumble (v)	17
Asian sticky pork salad (gf)	18
Prawn stuffed zucchini flowers, jalapeno dipping sauce	17
Tequila cured salmon, yuzu gel, pickled ginger dressing, wasabi mayo (gf)	17
Fried Jamon & mozzarella balls, citrus aioli	15
Three cheese fondue with house bread sticks	13

## SMALLER PLATES

Sticky soy porkbelly, mustard apple pickle	18
Popcorn chicken with spicy mayo <u>or</u> teriyaki	18
Baked eggplant miso, sesame, parmesan (v, gf)	13
Roasted duck springrolls, sweet chilli sauce	17
Southern fried chicken wings with spicy sauce	14
Pulled chilli pork taco, pickled wombok	8 <sup>ea</sup>
Salt and pepper squid with yuzu mayo (gf)	17

## LARGER PLATES

Braised beef cheek, potato gratin, sautéed mushrooms, Alsace bacon, white wine cream sauce, parsley & grana parmesan sauce	32
Sirloin (220g), semolina gnocchi, onion 'ketchup', roasted shallots, red wine jus	36
Pan fried barramundi fillet, steamed bok choy, mushroom dumplings, tomato chilli chutney, bonito broth	31
Pan fried salmon with Israeli couscous, cauliflower, pea & horseradish puree	31

## SIDES

Leaf salad, cherry tomato, red onion, vinaigrette	6
Small fries, oregano salt	6
Duck fat roasted kipfler potatoes with mustard cream	7
Asian slaw with crispy shallots	7
Steamed greens, ginger, sesame oil	7

## DESSERT

Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble	11
Chocolate & hazelnut mousse, raspberry puree, hokey pokey (v, gf)	11
Warm sticky pear & date pudding, maple ice cream	13
Three cheese board & garnish (v) Brie/Cheddar/Blue	24

Our dishes are designed to be shared and are served steadily throughout the course of the evening.

Please let your server know if you are not sharing and the chefs will be happy to accommodate you, however please allow a little extra time for them to do so.

PLEASE NOTE: THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC HOLIDAYS

OPEN 7 DAYS | 10 AM UNTIL LATE  
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