

STARTERS

CHEESE BREAD BALLS (5pc)	...	\$10
CHEESE CROQUETTE (2pc)	...	\$10
MARINATED OLIVES	...	\$8
TRUFFLE ARANCINI BALLS(5pc)	...	\$12
TASTING PLATE FOR TWO	...	\$22
cheese bread + cheese croquette + arancini balls + olives		

TAPAS TO SHARE

SPICY FRIED CHICKEN & CAULIFLOWER	...	\$18
with sweet chilli sauce		
BBQ CHICKEN & CHEESE QUESADILLA	...	\$16
tomato salsa and provolone cheese		
S&P CHILLI SQUID	...	\$22
salted black bean, chilli and coriander		
SEAFOOD FRIED BASKET	...	\$32
crumbed prawn cutlet, whiting and squid tentacles with sweet potato chips and spicy aioli		
STICK BBQ MEATS BAO-BUN SLIDER(4pc)	...	\$24
choices of meat: beef, pork or chicken cucumber, carrot, coriander, spicy aioli and farofa		

MAIN

STICKY BBQ PORK BELLY & PINEAPPLE	...	\$35
cardamon and ginger carrot puree and broccolini		
CHICKEN BREAST & CHORIZO SALAD	...	\$32
gourmet chopped salad and provolone cheese		
LAMB SHANK 24hrs	...	\$36
potato garlic mash, chickpea & eschalot red sauce		
CRISPY SKIN BARRAMUNDI FILLET	...	\$38
green beans, olives tapenade, rocket & aged balsamic		
WOODFIRE VEGGIES with GRILLED HALLOUMI	...	\$25
zucchini, japanese eggplant, bell pepper, shitake mushroom, olive tapenade & aged balsamic		



WOOD FIRED GRILL

steaks are served with chips, chimichuri, salsa & cauliflower pickle plus one sauce of choice:		
• RED WINE	• PEPPERCORN JUS	• DIANE SAUCE
RUMPCAP STEAK(250g)	...	\$38
certified black angus 150 days grain-fed msa beef		
SIRLOIN STEAK(300g)	...	\$42
teys classic 100 days grain-fed msa beef		
RIB EYE BEEF STEAK(300g)	...	\$48
certified black angus 150 days grain-fed msa beef		

LOW & SLOW - ON WOODEN BOARD

designed to share / 25-30 min cooking time

BBQ SHORT RIBS (1.3kg)	...	\$68
korean marinade grain-fed short rib finished with homemade		
smoky barbecue sauce served with shallot dipping sauce		
TWICE COOKED PORK BELLY(600g)	...	\$52
12 hours slow cooked pork belly finished with spicy seasoning		
served with spicy slaw and pineapple salsa		
STICK BBQ PORK RIBS(HALF RACK)	...	\$48
charred 1/2 split usa style pork ribs finished with homemade stick		
bbq sauce served with spicy slaw and extra stick bbq sauce		

SIDES

POTATO CHIPS with NAVALA SEASONING	...	\$10
SWEET POTATO CHIPS with GOCHUJANG AIOLI	...	\$12
POTATO with CHORIZO and GARLIC BUTTER	...	\$15
GREEN BEANS with OLIVES and FRIED CHORIZO	...	\$16
BROCCOLINI with SALTED BLACK BEANS and CHILLI FLAKES	...	\$16
ROCKET SALAD with AGED BALSAMIC & PROVOLONE	...	\$12
GOUREMET CHOP SALAD	...	\$15
rocket, cabbage, carrot, apple, grapes, shallots & semidried tomato and mixed nuts		

ALLERGIES

WE ARE UNABLE TO GUARANTEE 100% PROTECTION FROM CROSS CONTAMINATION WITH ALLERGENS.
PLEASE MENTION ANY SPECIFIC ALLERGIES TO THE WAITRESS TO MAKE THE NECESSARY ARRANGEMENTS.

SOME OF OUR INGREDIENTS CONTAIN:

ONION
GARLIC
SOY

SOY
GLUTEN
NUTS ALLERGY
DAIRY ALLERGY

EGGS ALLERGY
FISH ALLERGY