












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
GOURMET 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:

