



NIBBLES 13

Grilled Australian Wattle Seed and Herb Pastured Lamb Lollies **\$24.00**

Australian wattleseed and herb crusted lamb lollies moro, English peas, chimichurri, organic beet root dust (GF, Halal)

Thea's Meatballs **\$18.00**

Pastured beef with garlic, onions, tomato, herbs, Thai basil yoghurt on the side. Allergen Info: gluten free

Organic Chicken Wings **\$18.00**

Ten organic wings, Aussie BBQ sauce or yuzu kosho sauce (spicy). Allergen Info: gluten free

Grilled Spanish Octopus **\$22.00**

Grilled Spanish octopus housemade hummus, shirazi, z'atar (GF)

Crispy Calamari **\$22.00**

Calamari fennel, moro, Thai basil yoghurt, lemon (GF, seed oil)

Crab Cake Bites **\$22.00**

Blue crab, organic corn salsa, lemon garlic aioli (GF)

Hand Cut Truffle Fries **\$12.00**

Parmesan. Allergens Info: gluten free, dairy free without parmesan

Wild Cod Tacos **\$14.00**

Two wild cod, soft corn tortillas, pico de Gallo, chipotle aioli, salsa verde, watermelon radish, cilantro (GF, seed oil)

Halloumi Fries **\$16.00**

Halloumi,lemon, honey, mint, sesame (GF, dairy, seed oil)

Corn and Jalapeño Fritters **\$15.00**

Corn, jalapeño, red onion, Manchego cheese (GF, contains egg and dairy, seed oil) 15

Aussie Beef Short Rib Pies **\$18.00**

Three Australian beef short rib pies in our tender shortcrust, topped with flaky puff pastry. (Halal)

Barbacoa Beef Tacos **\$14.00**

Two, soft corn tortillas, pico de Gallo, chipotle aioli, salsa verde, watermelon radish, cilantro (GF)

Roasted Marrow Bone **\$15.00**

pastured, bordelaise, Australian muntries, grilled crosti

ENTREES - SEAFOOD 3

Wild Caught Beer Battered Cod	\$28.00
Fried, choose a side. Allergens Info: gluten free, dairy free, contains egg	
Sesame Salmon	\$29.00
Jail Island Salmon, skin on filet, tamari, clover honey, garlic, ginger, fresh lemon juice baby bok choy, choose a side. Allergens Info: gluten free, dairy free, contains soy	
Barramundi Filet Amandine	\$35.00
Barramundi filet, almonds, bergamot beurre blanc, capers, herbs, choose a side (GF)	

ENTREES - FROM THE PASTURE 3

10 Oz Grilled NZ Pastured Strip Steak	AVAILABLE OPTIONS
Miso glazed cippolini, chimichurri, choose a side. Allergen Info: gluten free	\$39.00
	Add Prawns (4): \$12.00
Organic Chicken Marsala	\$25.00
Organic chicken breast, cremini mushrooms, garlic, shallots, herbs, choose a side (GF, Halal)	
Shepherds Pie	\$25.00
spiced pastured lamb ragu, with English peas, carrots, mashed potato and mozzarella (GF)	

ENTREES - FROM THE EARTH 1

Eggplant Parma	\$21.00
Choose a side. Allergens Info: gluten free, contains dairy and egg	

SANGAS & BURGERS 4

10th Anniversary Ned Kelly Sandwich	\$20.00
pastured NZ tri-tip steak, sautéed Portobello, red bell pepper, miso glazed cippolini, shoe string fries, Dodoni feta cheese, Australian bush tucker seasoning, grilled ciabatta, choose a side	
Wagyu Bonzer Burger	\$22.00
Ground Wagyu beef, cheddar, miso glazed cipollini onions, Duroc organic bacon, Bloody Mary pickles, kewpie mayo, ketchup, brioche, choose a side. (Halal without bacon)	
Spicy Organic Katsu Chicken Sando	\$18.50
pastured fried organic chicken cutlet, kimchi, yuzu kosho aioli, Bloody Mary pickles, slaw, choose a side	
Beyond Burger	\$20.00
with grilled portobello, lettuce, tomato, red onion, miso glazed cippolini onion, vegan yuzu kosho aioli (spicy), seeded vegan bun, choose a side	

PASTA, SALADS AND BOWLS 5

Organic Penne a La Vodka	\$19.50
Allergens Info: gluten free, a vegan option can be prepared upon request	
Organic Gnocchi White Truffle Sauce with Portobello and Spinach	\$20.00
Cream, garlic, shallots, parmesan and fresh herbs. Allergens Info: gluten free, a vegan option can be prepared upon request	

Golden	\$15.00
Kale, julienned beets, red onions, granny smith apple, house goat cheese, pepitas, champagne vinaigrette. Allergen Info: seeds	
The Great Barrier Greek Salad	\$15.00
organic mesclun, heirloom cherry tomato, red onion, Persian cucumber, Dodoni feta, Kalamata olives, anchovies, EVOO, lemon, oregano (vegetarian, GF)	
Heaps Good	\$15.00
organic quinoa, mesclun, charred kale, avocado, peaches, grilled halloumi, kimchi, fresh herbs, extra virgin olive oil, fresh lemon juice	

SIDES 5

Hand Cut Fries	\$8.00
Truffle fries as an entree side. Allergens Info: contains dairy), add \$4 to entree price	
Australian Lemon Myrtle Rice	\$10.00
Australian lemon myrtle, rice, currants, pine nuts. Allergens: nuts, gluten free, vegan	
Garlic Mashed Potatoes	\$10.00
Allergen Info: contains dairy, gluten free	
Charred Kale Dodoni Feta	\$9.00
Allergen info: gluten free	
Grilled Vegetables	\$9.00