

NO ONION | NO GARLIC MENU

Allergen cross contamination may be present. Please check with wait staff should you have an allergy or if you require a 'no onion no garlic upon request **NO NG**' menu item.

ENTRÉES

EDAMAME 16

served with tamari and ginger sauce **VGN GF NO NG**

BEETROOT TARTARE 25

a bed of rocket drizzled with lemon, topped with vegan feta and orange **VGN GF NO NG**

FENNEL & DILL SALAD 25

sliced fennel, rocket, parmesan, cucumber and dill with a zesty lemon and oil dressing **V GF**

MISO EGGPLANT 25

marinated oven roasted miso eggplant cubes topped with sesame seeds **VGN GF NO NG**

FRIED CALAMARI 26

served with lemon, rocket, fennel slaw
(no aioli, no lemon pepper) **DF** (**NO NG** upon request)

MAINS

VEGETABLE FRIED RICE 32

green beans, carrot, red capsicum, peas, ginger, tamari and coriander **VGN GF NO NG**
(add chicken 8)

GRILLED BARRAMUNDI FILLET 49

served with creamy coconut mashed potato,
marinated and roasted cauliflower and a (modified **NO NG**)
turmeric, lime and coconut sauce **GF DF** (**NO NG** upon request)

CHARGRILLED 200G FILLET MIGNON 59

(upon request **NO NG**)
served with grilled seasonal vegetables, confit potatoes, tamari and ginger sauce
and Dijon mustard **GF DF** (**NO NG** upon request)

SIDES 18

Green beans with ginger and tamari **VGN GF NO NG**

Grilled seasonal vegetables with lemon dressing **VGN GF NO NG**

Mashed coconut sweet potato **VGN GF NO NG**

Mashed coconut white potato **VGN GF NO NG**

Chips **NO NG**

V Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free **NO** No Onion **NG** No Garlic

Allergen cross contaminations may be present. A 10% surcharge applies on Saturdays and a 15% surcharge applies on both Sundays and public holidays. Card payment surcharges may apply.

NO Onion | NO Garlic MENU. This is a sample menu as of September 2026. Ingredients may be subject to changes. Please check with wait staff should you have an intolerance or an allergy.