

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' menu item.

ENTRÉES

EDAMAME \$16

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

BEETROOT TARTARE \$22

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

MISO ROASTED EGGPLANT \$23

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

FRIED CALAMARI \$23

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

SIDES \$16

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

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

Chips no aioli **NO NG**

Lemon, fennel and dill slaw **V GF NO NG**

MAINS

VEGETABLE FRIED RICE \$31

green beans, carrot, red capsicum, peas, ginger, tamari and coriander **VGN GF NO NG**

GRILLED BARRAMUNDI FILLET \$42

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

GRILLED SALMON FILLET \$43

served with rosemary confit potatoes, green beans and a coconut, ginger and pea puree **GF DF**

CHARGRILLED 250G FILLET MIGNON \$58

(upon request **LFMPO**)

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

WAGYU 50G FILLET \$49 PER 50G

(upon request **LFMPO**)

grilled wagyu served with: English mustard, French mustard Dijon mustard and tamari
and ginger sauce and chef's special tamari and garlic sauce **GF DF** (**NO NG** upon request)

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.