

SHARING MENU

SMALL PLATES

Pacific Oysters natural •\$5 each GF

Pacific Oysters, finger lime & ginger mignonette •\$8 each GF

Roast chicken dip, crispy onion, crostini •\$18 GFP

Prawn Finger Sandwich - tiger prawn salad, hot sauce, iceberg,
house baked milk bread •\$10 each

Corned beef croquettes, thermidor sauce, sauerkraut •\$18 (3)

Potato scallop, kangaroo tartare •\$10 each

Goat cheese stuffed pappardelle, spinach, pine nuts, sweet
potato •\$24 V

Kentucky Fried Fish, lemon, remoulade •\$18 GF

LARGE PLATES

Norma Joan Burger, fries •\$30 GFP

Eggplant Provençal, romesco •\$26 V

Steak Frites, Norma de Joan Butter, jus •\$40 GF

Chilli butter Morton Bay Bugs, Shaoxing wine sauce •\$40 GFP

SIDES

Warmed Mediterranean green beans •\$18 GF, V

Grape, blue cheese, walnuts, mustard, mixed leaves •\$17 GF, V

Miso butter spaetzle, speck, shallots •\$19

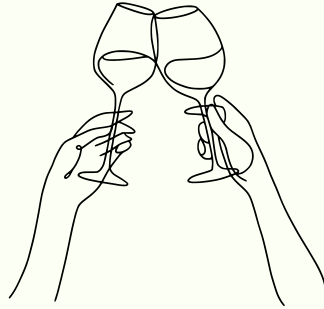
Fries, aioli •\$14 GF, V

DESSERTS

Bombe Alaska - chocolate semi freddo, hazelnut cake, meringue, flamed Sambuca • **\$23 GF**

Golden syrup dumplings, housemade vanilla bean icecream • **\$16**

Peach Melba Éclair, whipped mascarpone • **\$19**



AFTER DINNER SIPS

Espresso

Mansfield Pedro Ximénez
Bunnamagoo Autumn Semillon

Stone Pine Limoncello

Renzaglia Arancello

Pieter Van Gent White Tawny

Rosnay Ruby Red

Cointreau

Disaronno

Kahlúa

Fernet-Branca

Cognac

Brandy

Sambuca

Frangelico

Baileys

Montenegro Amaro

Caffo Vecchio Amaro Del Capo

Stringy Bark Spiced Honey Mead