

KITCHEN + GRILL | BBQ + SMOKER | PIZZA

SPICY SMOKED BEEF + PEANUT JAM ^{gf | nuts} 19

cassava cracker, kaffir lime, pickled cucumber, coriander

CORIANDER + SWEET CORN FRITTERS ^v 16

avocado, chilli jam, fragrant herbs

BLUE SWIMMER CRAB + PRAWN TOAST 20

yuzu mayonaise, fermented sweet chilli

BOWL of CHIPS ^{gf | vgo} side 6 | large 12

cracked salt, garlic mayo

SPINACH + BABY COS SALAD ^{gf | vgo | nuts} small 16 large 22

tomato, avocado, toasted pinenuts, shaved gruyere, cider vinegar & treacle dressing

add grilled chicken +8 | add smoked brisket +8 | add tofu +4

BAO BUN 8 ea | 3 for 22

sriracha + lime aioli, pickled veg, fragrant herbs

choice of: salt + pepper tofu ^{vgo} | karaage chicken | crispy salted pork belly
or buttermilk fried prawn & green chilli mayonnaise +1 ea

12 HOUR SMOKED BEEF BRISKET SANDWICH ^{gfo} 26

norfolk's bbq sauce, chilli, pickled slaw, queso blanco, toasted ciabatta

GRILLED BEEF BURGER 25

smoked bacon, american cheddar, lettuce, tomato, onion

norfolk chutney, chipotle aioli, ahbi's potato bun, chips

add extra burger + cheese +6

SPICY NASHVILLE FRIED CHICKEN BURGER ^{gfo} 26

white slaw, ranch dressing, pickles, toasted potato bun, chips

FRESH WEST COAST FISH + CHIPS ^{dfo} small 25 large 34

beer battered, tartare, fresh lemon, baby gem salad, ranch dressing + manchego

SALT + PEPPER FRIED SQUID ^{df | gf} 28

chilli, green papaya + pink grapefruit salad, coriander, green chilli mayo, nahm jim

KOREAN STYLE YELLOWFIN TUNA TARTARE ^{nuts} 32

nashi pear, spicy gochu dressing, pine nuts, smoked egg yolk, black sesame crisp

HOUSE SMOKED SALMON SALAD ^{gf | nuts} 33

candied hazelnuts, dill, stracciatella, yuzu roasted beetroots, confit lemon, sumac dressing

ASPARAGUS, SMOKED BACON + FRESH EGG NOODLES 34

xo sauce, chinese broccoli, prawn floss

BOSTON BAY CHILLI MUSSELS ^{gfo | df} 37

roasted tomato sugo all'arrabbiata, fresh basil, grilled sourdough

TWICE COOKED COCONUT PORK HOCK ^{gf} 40

sweet fish sauce, banana blossom, lychee, + thai basil salad, prik nahm pla, rice

'CRYING TIGER' GRILLED LAKE JANIS BEEF ^{gf} 36

spicy nahm jim jaew, pickled veg, sesame cucumber salad + magic dust

....SOMETHING TO FINISH WITH

TRIPLE CHOCOLATE + CRANBERRY BROWNIE ^{gf | nuts} 14

hot chocolate fudge sauce, honeycomb, vanilla bean icecream

BAONUT 14

salted egg custard steamed bun baonut, five spice sugar

miso salted caramel, raspberry chilli jam, buttered popcorn ice cream

DELICIOSO GELATO 6 per scoop

check with staff for flavours

PIZZA

GARLIC PIZZA BREAD ^v 11

confit garlic base

add mozzarella, fresh chilli +3

NORFOLK BAKED SUMAC FLATBREAD ^{vgo | nuts} 18

whipped bookara goats curd, dukkah, citrus olive oil

MARGHERITA ^{v | vgo} 22

fior di latte, fresh basil

add san daniele prosciutto +8

add ortiz anchovy +4

VEGETARIAN ^{v | vgo} 24

fremantle oyster mushrooms, shaved red onion, roasted peppers

cherry tomatoes, artichoke, mozzarella, basil

12 HOUR SMOKED BRISKET 27

roast red pepper cream base, gorgonzola, fresh basil

DIAVOLA 26

roasted peppers, chorizo, mozzarella, basil, chilli

CARNIVORA 29

smoked ham, roasted chicken, pepperoni, mozzarella, pickled jalapeño, oregano

CAPRICCIOSA 26

norfolk smoked leg ham, artichoke, kalamata olives, mushroom, mozzarella, basil

CHORIZO + PRAWN 28

confit garlic base, asparagus, mozzarella, fresh parsley

tomato base unless otherwise stated

hand stretched gluten free base +6

dairy free cheese instead +2

FROM THE BBQ + SMOKER

OPEN FOR LUNCH FRI - SUN + DINNER MON - SUN

SMOKER + BBQ MEAT BOARD 85

cooked low + slow in our offset smoker, using jarrah, grape + oak woods

12 hour slow cooked beef brisket | smoked pork + fennel sausage
smoked pulled pork collar | thai spiced bbq 1/2 chicken | slow cooked moorish lamb

queso blanco | smoked habanero mustard | sour chilli + coconut dressing

+ BBQ SKULL ISLAND PRAWN +7 ea

+ ALL THE SIDES FOR A FEAST TO SHARE +25

caprese salad | asian herb coleslaw w chilli vinegar | norfolk baked corn bread
duck fat potatoes | smoked herb buttered corn

WOODFIRE GRILLED SCOTCH FILLET ^{gf} 49

fresh pea salad, goats cheese, asparagus, smoked bone marrow + miso butter

v - vegetarian / vo - vegetarian option / vgn - vegan / vgo - vegan option / nuts - contains ground or tree nuts

gf - gluten free (not coeliac) / gfo - gluten free option (not coeliac) / df - dairy free

our kitchen handles nuts, shellfish and other allergens, we cannot guarantee our food will be completely allergen free.