



STREET FOOD / MENU

ALL YEAR ROUND

Seafood paella with lemon, garlic and parsley oil, fresh sourdough

Chicken and chorizo paella with garlic and parsley oil, lemon and fresh sourdough

Barramundi fish tacos with chipotle aioli, green salsa, pickled red cabbage and corn

Chicken katsu bowls with sesame slaw, spicy curry sauce

16 hour braised lamb leg with babaganosh, cucumber, and mint pitas

Teriyaki Salmon with green tea noodles, aromatic herbs and shiitake mushroom salad

Tumeric battered flathead tails with avocado aioli, ice-berg and dill salad

Parmesan crumbed eggplant chips with garlic aioli

Squid ink linguine with prawn and crab, lemon and chill oil

Sticky pork belly with peanut and green papaya salad, vietnamese dressing

16 hour smoked and braised brisket with texas slaw, pickles and bbq sauce

****novemeber to april****

Feta and sun dried tomato stuffed & fried zucchini flowers with caper, dill and tomato dressing