STARTERS & SHARES

MARINATED OLIVES 12
Herb, garlic & citrus mixed olives gf · df · v

VEG SPRING ROLLS 16
Sweet chilli & nahm jim df · vgo

SOURDOUGH GARLIC COB 18
Garlic bread with mozzarella & herb butter v

KARAAGE BITES 22
Kewpie mayo df

SOUTHERN CHICKEN TENDERS 18
Dill pickles with aioli
Glaze with palm sugar, buffalo, or Korean chilli sauce +2

CAULIFLOWER POPCORN 14
Southern-fried with vegan mayo df · vg
Glaze with palm sugar, buffalo, or Korean chilli sauce +2

CHARRED SOURDOUGH 8
With extra virgin olive oil vg

CORN RIBS 14
Tossed in sweet chilli & lime v · df

POTATO WEDGES 12
Sour cream & sweet chilli v · vgo

FRIES 10
Aioli df · v

LARGE SHARES

MEZZE PLATE 24
House-made hummus, marinated roasted capsicum, Greek salad, fetta, olive salsa & dukkah, with pita bread v · vgo

MARGHERITA PIZZA 24
Tomato, basil, mozzarella & extra virgin olive oil gfo
Gluten free base +5

CARNIVORE PIZZA 29
Smoky BBQ sauce, pepperoni, ground beef, ham, jalapeños, mozzarella & ranch sauce gfo
Gluten free base +5

ALCHEMY FEASTING BOARD 77
Six crispy wings, southern tenders, Sichuan salt & pepper squid, corn ribs, spring rolls & potato wedges, with ranch, sweet chilli & garlic aioli for dipping

WING IT

10 Pieces · 17 | 20 Pieces · 29

PALM SUGAR WINGS df

KOREAN CHILLI WINGS 🔥
Crispy fried wings tossed in gochujang with Kewpie mayo

BUFFALO WINGS 🔥🔥
Ranch sauce

NASHVILLE SPICED WINGS 🔥🔥🔥
Ranch sauce

HANDHELDS

AMERICAN SMASH BURGER 28
Double smashed Angus beef, onion strings, melted American cheese, dill cucumber, with fries gfo
Gluten free bun +5

NASHVILLE HOT CHICKEN BURGER 28
Southern-fried chicken thigh, crispy onion, slaw, dill pickles & ranch on a toasted butter brioche, with fries
Gluten free bun +5

LAMB SOUVLAKI 25
Char-grilled smoked-spiced lamb with Greek salad, olive vierge, tzatziki, dukkah on pita dfo

PRAWN TACO 10
Garlic prawn, pickled cabbage, corn, jalapeños, avocado & tartare df · l

CRISPY FISH TACO 12
Pickled cabbage, corn, jalapeños, avocado, tartare & lemon df · l

VIBRANT SALADS

PUMPKIN & BEETROOT 18
Roasted Kent pumpkin, beetroot with rocket, maple glaze, walnuts, Persian feta, pepitas & balsamic dfo · v · vgo
Add prosciutto +8

ROCKET PANZANELLA SALAD 18
Toasted sourdough, cherry tomatoes, olives, capers, red onion, cucumber, Dijon vinaigrette, parmesan & herbs gfo · dfo · vgo
Add prosciutto +8

Main Event

MARKET FISH MP
Ask our team for today's selection A

BEER-BATTERED FISH & FRIES 28
Beer-battered flathead, house salad, fries, tartare sauce & lemon df · l

CHICKEN PARMIGIANA 29
Chicken schnitzel topped with Napolitana sauce, ham & mozzarella, with fries & house salad

CHICKEN SCHNITZEL 27
Golden crumbed chicken schnitzel with fries & house salad

SICHUAN SALT & PEPPER SQUID 28
House green salad, fries, gochujang mayo & lemon df · l

CAPE GRIM BEEF PIE 27
Slow-cooked Cape Grim chuck steak with sautéed green peas, creamy mash & red wine gravy

CHICKEN ROULADE 29
Ricotta & spinach stuffed chicken wrapped in Casalingo prosciutto, with creamy mash, pumpkin purée, seasonal veg & red wine jus gf

PRAWN LINGUINI 29
Pan-seared prawns with cherry tomatoes, rocket, olives & capers in a rich prawn bisque dfo

BRAISED LAMB GNOCCHI 28
Slow-cooked lamb shoulder, red wine & tomato passata sauce, green peas, grated parmesan & extra virgin olive oil dfo

KARAAGE BOWL 26
Crispy gochujang chicken, sushi rice, avocado, edamame, lettuce, cucumber, slaw, pickled ginger & Kewpie mayo vgo · df · gf
Vegan? Swap chicken for falafel

FROM THE GRILL

Char-grilled and served with buttered seasonal veg, red wine jus & herb butter

300G O'CONNOR SCOTCH FILLET 56
Premium pasture-fed Scotch fillet with exceptional marbling dfo · gf

250G WAGYU RUMP (MB 4-5) 44
Premium grain-fed Diamantina Wagyu dfo · gf

Add side +8 · Creamy mash · Green leaf salad
Add sauce +4 · Mushroom · Pepper
Traditional gravy · Red wine jus
Cold sauces +2 · Ketchup · Aioli · Ranch · BBQ
Dijon mustard · Tartare · Sweet chilli

STEAK SANDWICH 29
Char-grilled steak, rocket, marinated & roasted capsicum, parmesan, basil pesto, pickled onion, garlic aioli, on toasted sourdough, with fries dfo

SOMETHING ON THE SIDE

GREEN LEAF SALAD 8
Soft herbs, Dijon & honey dressing gf · df · v

SEASONAL ROAST VEG 12
Charred & buttered v

ROCKET SALAD 12
Rocket, parmesan, lemon, balsamic & extra virgin olive oil gf · dfo · vgo
Add proscuitto +7

CREAMY MASH v 8

SWEETS

COLD PLATE 19
Assorted ice creams, waffle cones, pavlova, fairy floss, chocolate fudge, berry coulis, strawberries & sweet treats

CHURROS 12
Vanilla ice cream, chocolate fudge & strawberries

CAKE OF THE DAY
Vanilla ice cream, chocolate sauce & berry coulis.
Ask our team for today's selection & price!

DIETARY KEY GF - Gluten Free · V - Vegetarian · VG - Vegan · DF - Dairy Free · O - Option Available
SEAFOOD ORIGIN A - Australian · I - Imported · M - Mixed

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SURCHARGES 10% surcharge applies on Sunday · 15% surcharge applies on Public Holidays