

## TO START

**FRESH BAKED FOCACCIA (3 PC) 12**  
SEASONAL FLAVOURED BUTTER | **V**  
or  
SALTBUCK DUKKAH & OLIVE OIL | **VG**



## LIGHT BITES

**STEAMED BAO BUNS (2 PCS) 22**

PAN-FRIED DUCK BREAST

COMPRESSED CUCUMBER, SLAW, KEWPIE  
MAYONNAISE & HOISIN SAUCE

**SALMON CEVICHE 27**

AVOCADO, NASHI PEAR, HOUSE GIN  
SORBET, RED RADISH, DILL & KIPFLER  
CRISPS | **GF, DF**

**GRILLED LOCAL SQUID 24**

SALSA VERDE, CHARRED GREEN PAPAYA,  
SHALLOT, BURNT LEMON & CRISPY  
ANCHOVIES | **GF, DF**

**CHICKPEA NUGGETS 22**

TEMPEH CRUMB & TOFU AIOLI | **VG, GF**

**STICKY CHICKEN KARAAGE BITES 27**

SWEET CHILLI SAUCE, LEMONGRASS,  
GINGER, SHALLOT & MIXED HERBS | **GF, DF**

**WAGYU CHEESE SLIDERS (3PCS) 25**

BRIOCHE BUN, ONION JAM, GHERKINS,  
SLICED TOMATO & AMERICAN CHEESE



## LARGER PLATES

**LOCAL SOUS VIDE EGGPLANT 24**

SZECHUAN MARINADE, ROASTED CASHEW,  
REFRESHING MELON SALAD WITH GARDEN  
HERBS & ZESTY LEMON DRESSING | **VG, GF**

**TEA SMOKED KANGAROO 26**

LOCAL SEASONAL VEGETABLES &  
BLUEBERRY GLAZE | **GF, DF**

**NT CROCODILE DUMPLINGS 26**

SZECHUAN NUMBING SAUCE, DAVIDSON  
PLUM, SLICED SCALLIONS & TOASTED  
SESAME SEEDS | **DF**

**SOUS VIDE LAMB RUMP 36**

PEPPER BERRY JUS & ROASTED VEGETABLES  
**GF, DF**

**LOCAL CATCH OF THE DAY 42**

LOCAL GREENS, FRIED CAPERS, DILL &  
CORIANDER OIL | **GF, DF**

**STEAK ENTRECOTE 48**

CAFE DE CHARLIE BUTTER, RED WINE JUS,  
SCALLION OIL & SHOESTRING FRIES | **GFO**

## TASTE of the TERRITORY

*Not sure what to order?  
Let our chef feed you.*

Made up of our chef's selection of 6-8  
dishes, this is a true Taste of the Territory in  
one unforgettable platter.

Showcasing the very best local produce and  
Territory-inspired flavours, it's designed to  
share, explore, and indulge.

Featuring signature favourites such as NT  
crocodile dumplings and line-caught Loligo  
squid - Ask our team what's on the platter  
today.

**55 PER PERSON**  
MIN 2 PEOPLE TO SHARE

\*Add a perfectly paired gin flight for \$30pp.

## SIDES

**SEASONAL ROASTED VEGETABLES 16**

SUNFLOWER SEED TARATOR, MIXED HERBS &  
TOASTED SESAME SEEDS | **VG, GF, DF**

**LOCAL WATERMELON SALAD 12**

FETA CHEESE, MINT, SESAME VINAIGRETTE,  
SWEET HERBS | **V, VGO, GF**

**TRUFFLE CHEESE FRIES 15**

TRUFFLE OIL & AGED CHEDDAR | **V**

**SWEET POTATO FRIES 15**

LEMON MYRTLE AIOLI | **V, VGO**

**CHARRED BERRY SPRINGS SNAKE BEANS 16**

TOASTED WALNUTS & WALNUT OIL | **V, GF**



# DESSERTS

## PAVLOVA À LA PANDAN 18

Crisp meringue shell with a soft centre, topped with pandan-infused chantilly cream and fresh seasonal fruit | **V, GF**

## GOLDEN HARVEST PEAR 20

Slow-roasted pear drizzled with maple syrup, served with vanilla crème fraîche and a golden almond crumble | **V, GF**

## BROWNIE BLISS 18

Rich chocolate brownie sandwich, filled with silky chocolate crémeux, crowned with berry compote and served on a bed of chocolate soil | **V**

## GALANGAL-INFUSED PANNA COTTA 24

A delicate infusion of galangal folded into silky panna cotta, balanced with vibrant berry compote and crisp, buttery sablé breton | **V, GFO**

## CHEESE PLATTER 22

An assortment of fine cheeses served with boozy dried fruits, crispy red lentil crackers, and gourmet condiments | **V, GFO**

## HOUSEMADE SORBET 12

Ask our friendly staff about today's featured flavour | **VG, GF, DF**