

We are green to ensure what you eat has been locally and ethically sourced. It also tastes bloody good.



OUR SUSTAINABILITY FOCUS

Meats: All our meats are free-range and sourced from local and ethical producers who take the utmost care in making sure you only eat the best. Suppliers include: *MeatSmith, Flinders Island* and *Cape Grim*.








Eggs: We use *Real Eggs* from Daylesford, Victoria – the ultimate free-range farm with less than eight chooks per hectare.

Biowaste: Have you seen the veggie patch next door? All our kitchen biowaste and coffee grounds go to FareShare Community Garden and into their compost system.










Straws: We say no to plastic straws. But if you must, we offer biodegradable and compostable straws.

Menus: This menu is made from 100% recycled material and will be recycled again.

Coffee Cups: *PlanetWare* provides us with biodegradable cups and lids. If you want one to keep, you can buy an original and reusable *Jr Morse Rubber Cuppy* for \$20

-  Gluten Free
-  Vegetarian
-  Vegan
-  Gluten Free Option
-  Vegetarian Option
-  Vegan Option
-  Spicy

BAR SNACKS

Edamame w/ Szechuan salt	 	7
House cured salmon w/ pickled papaya, wasabi aioli & tobiko on a prawn cracker		3
Roti Chanai w/ satay sauce		9
Loaded beer battered chips w/ massaman sauce		12
Chips & gravy w/ herb salt		10
Popcorn 'chicken' w/ nori mayo		9
Crispy fried lamb ribs w/ BBQ sauce & Szechuan lemon pepper		12
Salt & pepper squid w/ squid ink mayonnaise & dipping sauce		15
Steamed bao w/ cucumber, chilli, coriander & kewpie mayonnaise w/ your choice of sticky pork, crispy tofu or fried chicken		5

THE DOSE

Chef's curated menu. 5 guest minimum 40pp

DESSERTS

House made sorbet or ice cream (scoop) 4
Rotating flavours each week