


NEW YEARS EVE

Sunset Snack Menu

MARINATED OLIVES <small>GF V VG</small> mt zero olives – guindillas	9
CHEESE BOARD <small>V</small> chef's selection of cheeses – quince aioli – housemade fruit bread	32
CHILLI MISO MUSSELS <small>GF</small> steamed mussels – grilled sourdough	26
GRILLED KING PRAWNS <small>GF</small> miso butter – chives	28
KARAAGE TOFU <small>V VG</small> miso ranch – asian broth	13
SEARED HERVEY BAY SCALLOPS (4) <small>GF DF</small> cauliflower puree – nori – puffed quinoa	26
SOFT SHELL CRAB TACOS (2) <small>GF DF</small> shaved red cabbage – radish – coriander – tomatillo salsa	22
JAPANESE CHICKEN SLIDER (2) shaved cabbage – kewpie mayo – tonkatsu sauce	20
FRIES <small>GF V VG</small> salt & vinegar salt – kewpie mayo	12
FRIED BABY POTATOES <small>GF</small> housemade sauerkraut – pancetta – gruyere – mustard mayo	14

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GF - GLUTEN FREE **DF** - DAIRY FREE **V** - VEGETARIAN **VG** - VEGAN OPTION

*dishes may contain traces of nuts - please ask our staff
menu subject to change due to market availability*

No split bills - thank you