

Discover our Japanese menu this summer, created especially by our executive chef Keith Higginson and inspired by the Tatsuo Miyajima exhibition on level 3

EARLY BIRD

Toasted Banana Bread with Banana Caramel Butter	8
Crispy Bacon & Free Range Egg Roll with Hickory Smoked BBQ	12
Gluten Free Granola with Greek Yoghurt, Goji Berries and Orange	12

SMALL BITES & BOARDS TO SHARE

Edamame with Murray River Salt Flakes	8
Gyoza Soup with Miso, Tofu & Spring Onion (V)	12
Dips: Burnt Eggplant & Mirin, Avocado & Chilli with Toasted Sourdough (V)	16
Harumaki: Barramundi Spring Roll with Ponzu Dipping Sauce	18
Ploughman's Platter: Aged Cheddar, Leg Ham, Pork Pie, Egg & Chutney	18/28
Okonomiyaki Tart: Cabbage, Sweet Potato, Bonito, Spring Onion & Ginger	19
Chicken, Rocket & Roast Garlic Mayo on Soy & Linseed with Kipfler Chips	14

MAINS

Karaage: Japanese Fried Chicken with Three Grain Rice, Sesame & Crispy Shallot	26
Ramen with Soba Noodles, Smoked Pork Hock, Belly, Egg & Spring Onion	26
Tempura of Fish, Sweet Potato, Lotus Root & Zucchini Flower, Kewpie Mayo	28
Miso Cured Salmon with Green Beans, Roast Potatoes & Yuzu Dressing (GF)	32
Beef Burger in a Charcoal Bun, Sweet Beets, Cucumber Pickles & Wasabi Aioli	22
Tofu Burger in a Charcoal Bun, Sweet Beets, Cucumber Pickles & Wasabi Aioli (V)	18

SALADS

Roast Pork Belly, Sweet Potato, Spring Onion, Ginger, Cashew, Perilla & Rocket (GF)	20
Japanese Super Bowl, Teriyaki Chicken, Zucchini, Red Rice, Sea Greens, Seeds	22
Vine Ripened Tomato, Cucumber, Mint, Labneh, Pomegranate & Flat Bread (V)	18

SIDES

Sautéed Greens, Sesame & Puffed Brown Rice (V & GF)	10
Rocket & Snake Bean Salad with Perilla, Yuzu & Cashew (V & GF)	10
Thick Cut Chips with Wasabi Salt (V)	9

KID'S MENU

Spaghetti & Tomato Sauce (V)	12
Battered Fish & Chips	14
Kids Lunch Box: Chicken Sambo, Fresh Fruit, Cookie & Milk Shake	16

SWEET AS

Luke Avenue Cookies	5
Freshly Baked Muffins	5
Black Sesame & Coconut Cookies	5
Chocolate Brownie	6
Deep Fried Ginger Ice cream with Mango & Shaved Coconut	14
Carrot & Orange Blossom Cake	9
Chocolate & Hazelnut Cake (GF)	9

PLEASE ORDER & PAY AT THE COUNTER

Notes GF = Gluten Free V = Vegetarian
10% Surcharge on Public Holidays

SPARKLING WINE

	G	C	B
Morgans Bay Sparkling Cuvee/Various NSW	9		42
Ben Haines 'Undisgorged' Blanc de Blanc Yarra Valley, VIC	13		62
NV Pommery Brut Royal Champagne Reims, France			120

WHITE WINES

Morgans Bay Sauvignon Blanc/Various NSW	9	23	45
Bimbadgen 'MCA Art Series' Riesling Hunter Valley, NSW	11	28	54
Eden Road 'The Long Road' Pinot Gris, Murrumbateman, NSW	13	32	62
Kalleske 'Florentine' Chenin Blanc Barossa, SA	12	30	58
Tyrrell's 'Part & Parcel' Semillon Chardonnay Hunter Valley, NSW	13	33	64
Snake + Herring 'Tough Love' Chardonnay Great Southern, WA	11	28	54

ROSE

The Pawn Wine Co. 'El Desperado Rose' Adelaide Hills, SA	11	28	48
--	----	----	----

RED WINE

Morgans Bay Cabernet Merlot/Various NSW	9	23	45
St Maur Pinot Noir Southern Highlands, NSW	11	28	54
Bimbadgen 'MCA Series' Tempranillo Hunter Valley, NSW	12	30	58
Gestalt 'Serotina' Grenache Shiraz Barossa, SA	13	33	63
Cape Mentelle 'Marmaduke' Shiraz Margaret River, WA	10	25	49
Ross Hill 'Tom and Harry' Cabernet Sauvignon Orange, NSW	11	28	54

SPECIAL OFFER

Have a glass of Bimbadgen Wine with a main course for only \$5

Bimbadgen 'MCA Art Series' Resiling | Hunter Valley, NSW

Bimbadgen 'MCA Art Series' Tempranillo | Hunter Valley, NSW

TEA & COFFEE

Campos Coffee	
Espresso, Cappuccino, Latte, Flat White, Hot Chocolate, Mocha	4
T2 Teas	
English Breakfast, Earl Grey, Peppermint, Green, Lemongrass & Ginger, Chai, Chamomile	4

HOUSE MADE

Old-Fashioned Lemonade	7
Rose Hip & Mint Fruit Punch	7
Mint & Ginger Iced Tea	7
Iced Coffee with Vanilla Ice Cream	7
Milkshake	
Vanilla, Chocolate, Strawberry	7

SOFT DRINK

Coca Cola, Diet Coke, Coke Zero 330ml	5
Parker's Organic Juice 250ml	
Apple	
Orange	5
Daylesford & Hepburn Mineral Springs Co.	
Sparkling Water 500ml	6
Organic Ginger Beer 300ml	6
Pink Grapefruit 300ml	5
Orange & Passionfruit 300ml	5

BEERS AND CIDER

Cascade Premium Light	7
Lord Nelson 3 Sheets Pale Ale	9
Sierra Nevada Pale Ale	9
James Boag's Premium Lager	9
Asahi	9
Apple Thief Apple Cider	9

CLASSICS

Campari & Grapefruit Spritzer	14
Hendricks Gin & Tonic with Cucumber	14
Belvedere Bloody Mary with the Works	14
Pimms Classic Lemonade and Fruit Cocktail	14

SOMMELIER

Our wine list created by leading Sommelier, Samantha Payne features a selection of great value, quality wines with a particular focus on Australian varietals.