

Starters

Locally Baked Focaccia Bread	14	Pulled Pork Sliders (3pcs)	16
Served with kawa kawa, maple, chilli butter		BBQ pork with pork hunt seasoning, citrus slaw and kewpie mayo	
Wild Mushroom Arancini (4pcs) (V)	18	Bao Buns (3pcs)	16
Served with sundried tomato pesto, parmesan		- Pulled pork dressed slaw, kewpie mayo	
Sauteed Scallops (GF)	20	- Dam native buttermilk fried chicken, slaw, kewpie mayo	
Seared scallops, salsa verde emulsion, parsnip			

Mains

Expleo Lamb Ribs with Deep Bush Seasoning (GF)	36	Vegan Ramen (GF, V, DF)	34
Slow cooked bbq lamb ribs, green leaf lettuce slaw, cucumber, cashew chilli lime dressing, crispy shallots		Bok choy, tofu, wild mushroom, kimchi, carrot, noodles	
Boil Up Burger	30	Pan Fried Salmon (GF)	36
Beef brisket, ham hock, watercress pattie, lettuce, pickled red onion, honey mustard mayo and fries		Charred broccolini, cannellini bean, chilli maple salsa, grilled halloumi	
250g Expleo 35-day Dry Aged Scotch Fillet (GF)	42	EXPERIENCE THE EXPLEO 35 DAY DRY AGED MEATS	17 per 100g
With chips and salad - add garlic butter or jus		Two people share style Up to 45 min wait time	
Chicken Roulade (GF)	34	Tomahawk or T-bone	
Ricotta pesto stuffed chicken, sautéed broccolini, kumara mash, beurre blanc sauce		Served with sauteed spring vegetables, sesame satay sauce, pomme de puree, kawa kawa butter	

Sides

Caprese	20
Bocconcini, tomato, tapenade, basil, white balsamic	
Fries with Aioli	12
Thai Salad	16
Vermicelli, honey roasted cashews, capsicum, sesame dressed slaw, cucumber, oak leaf lettuce, pickled red onion	

House Made Vanilla, Kawa Kawa Crème Brulee (GF)	17
Dried raspberry	
Whittakers Black Forest Chocolate Mousse (GF)	18
Oreo crumb, crème fraiche, cherries, almond sponge, raspberry coulis	
Burnt Butter Orange and Almond Pudding	16
Crème anglaise, dried blood orange, vanilla ice cream	

Desserts