Mains

Prawn Fried Rice 32
Goanna Indo rice, prawns, avocado & fried egg
with edamame, house kimchi, pickled chilies
& sweet soy dressing **df**

Potato & Ricotta Gnocchi 34
Pan-fried gnocchi, heirloom tomatoes, creamy
tomato sugo, shaved espelette manchego, rocket **v**

Pork Belly 36
Pork belly with roast pumpkin, cauliflower puree,
green beans, salsa verde & roasted macadamias **gf**

Arkady Lamb & Potato Hot Pot 38
Slow cooked lamb neck ragu cooked in cast iron,
sliced buttered potatoes served with green beans,
mint sauce **gf/dfo**

Grilled Rump Cap Steak 40
Grilled rump cap served with chimmichurri, green
beans, triple cooked chips, roast onion, jus **gf/dfo**

Light Lunch

Salmon & Egg Gribiche on Toast 28
Hot smoked salmon, gribiche & asparagus
with pickled fennel & preserved lemon aioli **gfo,
dfo**

Chicken Bun 24
Fried chicken in a potato bun with Russian
dressing, Swiss cheese, cucumber pickle
+ *Goanna fermented chili sauce* 1.50

Brunch Salad 26
Cos & gem lettuce, crisp pancetta, poached egg
& avocado with roasted seeds, parmesan
& house aioli dressing **gf, dfo**
add fried chicken 8
add prawns 10 gf

Soba Noodle Salad 26
Capsicum, avocado, cabbage, carrot, daikon &
mushroom, coriander & peanuts with Szechuan
soy ginger dressing **ve**
add fried chicken 8
add prawns 10 gf

Small Bites & Sides

Burrata 26.5
"la Delizia" Burrata with pepperonata, evoo, garlic
woodfired bread **v**

Grilled Asparagus
served with egg gribiche, pine nuts, balsamic **v,df**

Arancini 20
Wild mushroom arancini (4) with basil cashew
pesto, mixed leaves & Gran Padano **v**

House Dip 16
Muhammara (spiced capsicum dip)
served with grilled woodfired bread **ve,gfo**

Chips 10
with aioli **gf, v**

Polenta chips 12
with parmesan & sour cream **gf**

Please notify the team of any allergens or dietary requirements for your table.
We will do our best to accomodate them, but cannot 100% guarantee the absence of these from our dishes.

All our meat & eggs are free range and locally sourced