

**Bare Bones Snacks**  
**Available 3-6pm Friday and Saturday**

Beer battered chips   Aioli	\$10
Buffalo wings (500g OR 1kg)   Fried chicken wings, sriracha, kim chi slaw	\$12   \$17
Crispy fried pork belly steam buns (x2)   Chilli caramel, fried garlic and shallot, Asian herbs, pickled cucumber Additional \$7 per bao after	\$16
Southern fried chicken burger   Aioli, bacon, lettuce, avocado and tomato on a milk bun, with chips	\$19.5

**Bare Bones Dinner**  
**Available 6-9pm Friday and Saturday**

**Starter \$5 p.p**

Housemade sourdough | Freshly baked with olive oil and balsamic \$5.5 per person

**Entrée**

Sashimi of Hiramasa kingfish | Three sauces: Japanese ginger and shallot; ponzu; and soy and wasabi. Served with pickled ginger, jalapeño and white radish

Green gazpacho | Avocado mousse, red claw yabbies with green chilli, chive and capsicum salsa, baby cucumbers and sourdough wafers

**Available as entrée or main size**

Surf and turf Asian style | Sweet sticky caramelised pork belly, seared scallops and lychees, pickled cucumber, cashew and onion salad, wrapped in a betel leaf, served with green chilli nahm Jim

Fish of the day | Panfried spotted cod served with asparagus, 62 degree poached egg, sourdough, caper, citrus and almond pangratatto, with tarragon, crab and clam emulsion

Raviolo | Three cheese filling, marinated baby heirloom tomatoes, tomato and basil consommé, olive cheeks

Lamb koftas | Beetroot hummus, oven roasted baby beetroot, whipped garlic, minted yoghurt, za'atar roasted chickpeas

**Mains**

Chicken and corn | Marinated char grilled chicken, soft polenta, lemon, hazelnut and sage nut butter, bitter leaves, herbs and fennel salad

Barbequed local Angus | Chargrilled and marinated in chimichurri, summer vegetables in smoked paprika emulsion, white onion puree and BBQ powder

**Desserts**

Bare Bones 'Pina colada' | Pineapple roasted in spiced rum, whipped coconut jelly, torched lime meringue, cherries, pineapple and ginger beer granita

'Summerberry' pudding | White chocolate, lime and buttermilk mousse, raspberry and mint consommé, fresh summer berries, aerated sponge, confit lime

Entrée/Main \$46pp | Main/Dessert \$40pp | Entrée/Entrée/Dessert \$48pp | Entrée/Main/Dessert \$58pp