



FOOD MENU

CHARCUTERIE BOARD

With local artisanal cheese, cured meats & accompaniments

30

TASTE OF POMONA

Two of our Pomona Spirit tasting paddles with a Charcuterie Board

60

SMALL PLATES

"MASSAMAN BEEF CURRY" SPRING ROLL (2) PEANUT SATAY (DF)	16
BAKED HERVEY BAY SCALLOPS (3) PANKO-MISO BUTTER CRUST + CHARRED LIME	18
KOREAN CHICKEN WINGS GOCHUJANG + SESAME + SPRING ONION (GF/DF)	14
SHIITAKE & SWEETCORN DUMPLINGS (4) ROAST CHILLI OIL + SMOKED SOY \$16 (DF/V)	16
HOISIN DUCK BAO (3) SPRING ONION + CORIANDER + CUCUMBER + SESAME (DF)	18

SIDES

CHIPS + ROSEMARY SALT + ROASTED GARLIC AIOLI (GF/DF/V)	8
FRAGRANT COCONUT RICE (GF/DF/V)	8
HOUSE SLAW + PALM SUGAR DRESSING (GF/DF/V)	8
SEASONAL GREENS + CHILLI + GARLIC + CRISPY ONION (GF/DF/V)	10

LARGE PLATES

CHICKEN PARMI SPICY KOREAN SAUCE + MOZZARELLA + HOUSE SLAW + CHIPS + ROASTED GARLIC AIOLI	24
PANKO FLATHEAD HOUSE SLAW + CHIPS + PINK PEPPERCORN TARTARE + LEMON (DF)	22
MASTER-STOCK ROLLED PORK BELLY PEANUT + FRAGRANT HERB SALAD + GREEN- CHILLI CARAMEL (GF/DF)	26
BAKED EGGPLANT PARMIGIANA CASHEW "RICOTTA" + NAPOLI + HOUSE SLAW + CHIPS + ROASTED GARLIC AIOLI (GF/DF/V)	22

DESSERTS

FIVE SPICED RUM & DATE PUDDING BUTTERSCOTCH + VANILLA BEAN ICE-CREAM (V)	12
LEMON CURD TART SEASONAL BERRY COMPOTE + MINT + DOUBLE CREAM (V)	12
BANANA FRITTERS HONEY + CINAMON + SESAME + VANILLA BEAN ICE-CREAM (GF/DF)	12

KIDS MENU

FISH + CHIPS + SLAW
(DF)

10

CHICKEN SCHNITZEL +
CHIPS + SLAW | (DF)

10

4 5 6 8