



STARTERS & SHARES

TOASTED SOURDOUGH, GARLIC BUTTER	\$6 (V)
SALMON CARPACCIO	\$16 (GF)
WITH ORANGE, PINE NUTS, BASIL, CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL	
VIETNAMESE ROLL	\$6.5EA/3 FOR \$18*
5-SPICE FRIED SOFT SHELL CRAB, BABY VIETNAMESE ROLL, CHILLI, KEWPIE, CUCUMBER, CORIANDER, PICKLES	
TURKISH LAMB DUMPLINGS	\$16
WITH YOGHURT, PAPRIKA & SICHUAN PEPPER OIL, FIRE ROASTED TOMATO SALSA, MINT	
PUMPKIN FELAFEL	\$12 (VG,GF)
LACTO-FERMENTED PICKLES, TAHINI, LEMON	
BLACK MUSSELS	\$19/30 (GFO)*
WITH N'DUJA (FIERY CALABRIAN SALUME), WHITE WINE, TOMATO, PARSLEY, SOURDOUGH	
WINGS	\$14
BUTTERMILK FRIED CHICKEN WINGS, RANCH, CELERY <i>with house fermented chilli buffalo sauce* or Carolina barbecue sauce</i>	
PENINSULA DRINKERS PLATTER	\$55
BUTTERMILK FRIED CHICKEN WINGS (FERMENTED CHILLI BUFFALO SAUCE), 5-SPICE FRIED SOFT SHELL CRAB BABY VIETNAMESE ROLL (2), SALT & PEPPER SQUID, THAI SALAD, HASHTAG FRIES, DIPPING SAUCES	

MAINS

THAI BANANA BLOSSOM & GINGER POACHED CHICKEN SALAD	\$25 (GF)*
WITH SCORCHED NUTS, COCONUT, CHILLI JAM, SOFT BOILED EGG	
BEEF CHEEK MASSAMAN CURRY	\$29*
SWEET POTATO, COCONUT CREAM, PEANUTS, HOLY BASIL, JASMINE RICE	
CHAR KWAY TEOW	\$26 (VGO)*
FRIED THICK RICE NOODLES, CHINESE SAUSAGE, PRAWN, EGG, FISH CAKE, CHIVES	
SMOKED EGGPLANT	\$25 (VG,GF)
WITH TAHINI CREAM, PERSIAN CUCUMBER SALAD, BARBERRIES, CRISPY CHICKPEAS, CURRY LEAF	
CRISPY SKIN SALMON	\$32 (GF)
WITH CHARRED RED PEPPER & WALNUT PUREE, QUINOA TABBOULEH, CANDIED WALNUTS, POMEGRANATE, MINT	
RICOTTA GNOCCHI	\$22 (V)
"CACIO E PEPE" WITH CHEESE & BLACK PEPPER	
ORECCHIETTE	\$24
LITTLE EAR PASTA, PORK & FENNEL SAUSAGE, BROCCOLI, PARMESAN, FRIED BREADCRUMBS	

CLASSICS

SALT & PEPPER SQUID	\$23
WITH FRIES, LEMON, AIOLI, SLAW	
RUMP CAP STEAK	\$34 (GFO)
300G CHARGRILLED RUMP CAP, MISO & SPRING ONION BUTTER, FRIES, GREEN LEAF & NORI SALAD	
PORTERHOUSE STEAK	\$40 (GFO)
500G BONE IN PORTERHOUSE, MISO & SPRING ONION BUTTER, FRIES, GREEN LEAF & NORI SALAD <i>Sauces: Gravy, Green peppercorn & red wine, Swiss brown mushroom +\$2.5, Stir fried prawns in shiitake XO +\$12</i>	
KATSU SANDO	\$20
CHICKEN MEATBALL KATSU, BULLDOG SAUCE, SLAW, FRIES	
PENINSULA CHEESEBURGER.....	\$22
CHUCK & BRISKET PATTY, AMERICAN CHEESE, DILL PICKLE, CRISPY PANCETTA, ONION, THOUSAND ISLAND, LETTUCE, TOMATO, RED BRIOCHE BUN, FRIES	
FISH & CHIPS	\$22
BEER BATTERED FISH, FRIES, AIOLI, LEMON, SLAW	
SCHNITZELS	\$23
CHICKEN OR BEEF SIRLOIN SCHNITZEL, FRIES, SLAW, CHOICE OF SAUCE <i>Sauces/Toppings: Gravy, Green peppercorn & red wine or Swiss brown mushroom (Included), Parmigiana + \$3</i>	

SIDES

GREEN VEGETABLES	\$10* (VG,GFO)
STIR FRIED GREEN VEGETABLES, EGGPLANT & SHIITAKE XO	
GREEN SALAD	\$10 (VG,GFO)
MISO & RICE VINEGAR DRESSING, NORI, SESAME	
FRIES, AIOLI	\$10 (V,VGO,GF)
HASHTAG FRIES, THOUSAND ISLAND	

PIZZA

GARLIC	\$12 (V,VGO)
CONFIT GARLIC, OLIVE OIL, ROSEMARY & PARMESAN	
MARGHERITA	\$20 (V,VGO)
TOMATO, FIOR DI LATTE, BASIL, CONFIT GARLIC	
N'DUJA	\$23*
FIERY CALABRIAN SALUME, FIOR DI LATTE, BLACK OLIVES, CHILLI, RED ONION, BASIL	
MO' PEPPERONI	\$22
LOADS OF PEPPERONI, TOMATO, MOZZARELLA	
SMOKED EGGPLANT	\$22* (V,VGO)
GREEN OLIVE, RICOTTA, TOMATO, FERMENTED CHILLI, BASIL	
BBQ HAWAIIAN	\$22
PANCETTA, PINEAPPLE, MOZZARELLA, CAROLINA BBQ SAUCE	
PRAWN	\$26
FRESH TOMATO, ROCKET, CONFIT GARLIC	
CHICKEN MEATBALLS	\$24
MOZZARELLA, TONKATSU SAUCE, KEWPIE, NORI, SPRING ONION	

GF base available +\$4, chicken meatball pizza not available gluten free

DESSERT

PANDAN CRÈME BRULEE	\$12 (V,GFO)
WITH CARAMELISED PINEAPPLE, SESAME TUILLE	
STICKY DATE PUDDING	\$12 (V)
WITH TOFFEE, SPICED DOUBLE CREAM	
LEMON CREAM POSSET	\$12 (V,GFO)
WITH RASPBERRY GRANITA, BISCOTTI	
WALNUT BROWNIE SUNDAE	\$12 (V)
WITH SALTED CARAMEL ICE CREAM, CANDIED PEANUTS, CHOCOLATE CRUMBLE	

WINE LIST



SPARKLING

	GLASS	BOTTLE
SIDEWOOD SPARKLING PINOT NOIR NV	\$9	\$40
THE LANE LOIS BLANC DE BLANC	\$9	\$40
HENTLEY FARM BLANC DE NOIR	\$10	\$45
42 DEGREES SOUTH SPARKLING NV		\$45
SPRING SEED 'WANDERER' NV SPARKLING RED	\$9.5	\$42
TEMPUS TWO VARIETAL PROSECCO NV	\$8	\$38
MOET & CHANDON IMPERIAL NV BRUT		\$99
VEUVE CLICQUOT YELLOW LABEL BRUT NV		\$110

WHITE

JEWEL RIVER MOSCATO	\$7	\$30
ZERELLA WINES LA GITA MOSCATO	\$8.5	\$35
KNAPPSTEIN RIESLING	\$9	\$40
PIKES 'TRADITIONALE' RIESLING	\$11	\$50
BABYDOLL SAUVIGNON BLANC	\$9	\$39
SIDEWOOD SAUVIGNON BLANC	\$9	\$39
ZERELLA WINES LA GITA FIANO		\$42
MITOLO JESTER VERMENTINO		\$40
FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO	\$9	\$40
LOBETHAL ROAD PINOT GRIS	\$9.5	\$42
THE LANE 'BLOCK 2' PINOT GRIS		\$42
LA BISE CHARDONNAY	\$9.5	\$42
SIDEWOOD CHARDONNAY	\$9	\$40

ROSE

	GLASS	BOTTLE
LOBETHAL ROAD ROSE	\$9.5	\$42
AIX ROSE	\$11	\$50
ROCKFORD ALICANTE BOUCHET ROSE		\$49

RED

TREAD SOFTLY PINOT NOIR	\$9	\$42
OAKRIDGE 'OVER THE SHOULDER' PINOT NOIR	\$10	\$45
LA BISE SANGIOVESE	\$9	\$42
THE OTHER WINE CO. GRENACHE	\$10	\$45
THISTLEDOWN GORGEOUS GRENACHE	\$9	\$42
MAJELLA MUSICIAN CABERNET SHIRAZ	\$8	\$38
LAKE BREEZE 'BERNOOTA' SHIRAZ CABERNET	\$9.5	\$42
RYMILL 'THE YEARLING' CABERNET SAUVIGNON	\$8	\$38
MITOLO JESTER CABERNET SAUVIGNON	\$9.5	\$44
GEMTREE CINNABAR GRENACHE SHIRAZ MATARO		\$42
KNAPPSTEIN SHIRAZ	\$9.5	\$44
SIDEWOOD SHIRAZ	\$8	\$38
FIRST DROP 'MOTHERS MILK' SHIRAZ	\$9.5	\$44
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ	\$9.5	\$44
SAMUELS GORGE SHIRAZ		\$69
HENTLEY FARM 'BEAUTY' SHIRAZ		\$95
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ		\$110

