

TO START

Edamame (v, gf)	5
Spiced salted beer nuts (v, gf)	4
Marinated Olives - Green Sicilian & Ligurian (v, gf)	7
House made garlic & cheese bread (v)	9
Antipasto board with bread Jamon/salami/cheddar/brie/pickles	29

SMALL/SHARE PLATES

Shoestring fries, oregano salt, chilli mayo (v)	9
Prawn stuffed zucchini flowers, jalapeno dipping sauce	17
Tequila cured salmon, yuzu gel, pickled ginger dressing, wasabi mayo (gf)	17
Fried Jamon & mozzarella balls, citrus aioli	15
Sticky soy pork belly, mustard apple pickle	18
Popcorn chicken with spicy mayo or teriyaki	18
Baked eggplant miso, sesame, parmesan (v, gf)	13
Roasted duck spring rolls, sweet chilli hoisin sauce	17
Southern fried chicken wings with spicy sauce	14
Karaage chicken taco, chilli mayo, pickled wombok & cucumber 2 per serve	16
Salt and pepper squid with yuzu mayo (gf)	17

SALADS

Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeño, white sesame vinaigrette (v)	17
Roasted pumpkin, roasted capsicum, parmesan, rocket & pinenut salad topped with grilled haloumi, basil yuzu mayo (v, gf)	17
Asian sticky pork salad (gf)	18
Crispy fried chicken tenders, Asian slaw, crushed peanuts, Thai style coconut dressing (gf)	18

PASTAS

	E	M
Prawn & Moreton Bay Bug agnolotti, lemon beurre blanc	21	29
Risotto of poached chicken breast, porcini mushrooms, balsamic & watercress (gf)	18	25

MAIN COURSES

Braised beef cheek, potato gratin, sautéed mushrooms, Alsace bacon, white wine cream sauce, parsley & grana parmesan sauce (gf)	32
Porterhouse steak (250g), truffle mac & cheese, red wine jus	36
Crispy skin barramundi fillet, vermicelli, snow pea, bok choy & capsicum stir fry (gf)	31
Crispy skin salmon fillet, citrus, fennel & rocket salad, house made potato rosti (gf)	29

SIDES

Leaf salad, cherry tomato, red onion, vinaigrette (gf)	6
Small fries, oregano salt (gf)	6
Duck fat roasted kipfler potatoes with mustard cream (gf)	7
Asian slaw with crispy shallots (gf)	7
Steamed greens, ginger, sesame oil (gf)	7

DESSERTS

Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble	11
Chocolate & hazelnut mousse, raspberry puree, hokey pokey (v, gf)	11
Warm cherry chocolate pudding, raspberry puree, vanilla ice cream (v)	13
Three cheese board & garnish (v) Brie/Cheddar/Blue	24

Our dishes are designed to be shared and are served steadily throughout the course of the evening.

Please let your server know if you are not sharing and the chefs will be happy to accommodate you, however please allow a little extra time for them to do so.

PLEASE NOTE: THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC HOLIDAYS



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