

Menu

STARTERS

Garlic focaccia (V) 15 Add parmesan and cheddar cheese - 3	Sesame seared tuna (GFo, DF) 22 Soba noodles, chives, soy, mirin dressing	Duck confit spring rolls (DF) 22 Ginger, shiso, mint plum sauce, mixed salad
Appellation oysters (GF, DF) 5.5 Champagne mignonette	Pumpkin and rosemary arancini (GFo, V) 19 Aioli, mixed salad	Three cheese souffle (V) 21 Rocket, pickled celery, onion, caramelised walnuts, pear
Salt and pepper squid (DFo) 21 Tartare sauce, mixed salad	Sticky cauliflower bao buns (V) 19 Honey, hoisin, garlic, onion, coriander	Pork san choy bau (GF, DF) 22 Pork mince, shallot, peanut, lettuce cups
Duck pate 21 Bread and butter pickles, baguette		

MAINS

300g char-grilled sirloin (GFo, DF) 42 Chips, garden salad, jus	
Pan-fried Hirimasa kingfish (GF, DF) 39 Lime, mango, mint, chilli, lightly dressed leaves	
Miso marinated salmon (GFo) 38 Noodles, snow peas, white sesame	
Chermoula crusted chicken (GFo) 38 Mash potato, garlic, lemon, onion	
Duck confit leg 37 Potato gratin, roasted grapes, thyme, vin cotto	
Mushroom and tarragon lasagna (V) 29 Parmesan, garden salad, radish	
Herb crusted beef salad (GFo, DF) 26 Pickles, onions, croutons, beetroot, basil, red wine vinaigrette	

BURGERS

Customs House burger (GFo + \$5, DFo) 23 Seasoned wagyu beef patty, cheese, tomato, lettuce, pickles, mustard, onion, chips	
Barra burger (GFo + \$5, DFo) 23 Battered barra fillet, mint slaw, pickles, lettuce, aioli, chips	
Falafel burger (GFo + \$5, DFo, V, VE) 23 Crispy falafel patty, beetroot relish, slaw, aioli, chips	

SALADS

Roast pumpkin salad (GF, DFo, Vo, VEO) 22 Rocket, Danish feta, bacon, avocado, pumpkin seed	
Mediterranean salad (GF, DFo, V, VEO) 22 Danish feta, tomato, cucumber, olive, capsicum, red onion, lemon and oregano dressing	
Add grilled chicken (GF, DF) - 12	
Add hot smoked salmon (GF, DF) - 12	

SIDES

Bowl of fries (GF, DF, V, VEO) 13 Sumac salt, aioli	
Sweet potato fries (V) 15 Sour cream, sweet chilli	
Green beans (GF, DFo, V, VEO) 13 Herb butter	
Herb salad (GF, DF, V, VE) 13 Lemon dressing	

BOARDS

Charcuterie board (GFo + \$3, DFo) 39 Serrano ham, salami, Binnorie triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh	
Cheese board (GFo + \$3, V) 29 Binnorie triple cream, Barber's cheddar, Shadows of blue, quince paste, balsamic onion, baguette, lavosh	
Vegetarian grazing board (GFo + \$3, DFo, V) 29 Roast capsicum, Binnorie triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh	
Add extra crackers (GFo) - 3	

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / VE - Vegan / o - Option

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens

Menu is subject to change & availability / 10% surcharge on Public Holidays / No split bills

