



## SMALLER SHARING PLATES

<b>Steamed &amp; Grilled Edamame Beans</b> (DF/GFOR/V/VFOR) w House-Made Furikake	\$9
<b>Vegetarian Spring Rolls</b> (DF/ V/VFOR) w Sweet Chilli Sauce	\$9
<b>Parmesan Ciabatta</b> (V/VFOR) w House-Made Garlic Butter	\$12
<b>Bao Buns</b> Hoisin Pork Belly OR Tofu	each \$12
<b>Crispy JF Chicken OR Fish Taco</b> (DF) Soft Shell Taco, Cabbage, Red Onion, Coriander, Jalapenos, Sambal Mayo, Chilli, Sesame Seeds	each \$12
<b>Fresh Fish Goujons</b> (GF/DF) Gluten Free Batter, House-Made Tartare & Lemon	\$19
<b>Halloumi Bites</b> (GF/V) Gluten Free Batter, House-Made Tartare & Lemon	\$19
<b>Lemon Pepper Calamari</b> (DF/GF) w House-Made Aioli & Lemon	\$19
<b>Prawn Wontons</b> (DF) w Sambal Mayo	\$19
<b>Tempura Eggplant</b> (DF/V/VFOR) w House-Made Thai Dressing, Mung Beans, Coriander, Spring Onion, Chilli & Sesame Seeds	\$19
<b>Pan Fried Shitake Mushroom Dumplings</b> (DF/V/VFOR) w House-Made Soy Dipping, Coriander, Spring Onion, Chilli	\$19
<b>Tempura Vegetables</b> (DF/V/VFOR/GFOR) w House-Made Soy Dipping, Spring Onion & Sesame Seeds	\$19
<b>Crispy Korean Chicken Wings</b> (DF,GFOR) w Spring Onion, Sesame Seeds	\$22
<b>Chilli &amp; Lime Butter Prawns</b> (GF) w Green Cabbage	\$22
<b>Scallops</b> (GF/DFOR) w Japanese Slaw, Yum Yum Sauce & Caviar	\$22
<b>Crumbed Panko Prawns</b> (DF) w Sambal Mayo	\$22
<b>MB Chowder</b> (GFOR) w Grilled Ciabatta	\$22

<b>Crispy Sweet Soy Pork Belly</b> (DF) w Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds	\$24
<b>JF Chicken</b> (DF) w Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion & Sesame Seeds	\$26
<b>Thai JF Chicken or Tofu Salad</b> (DF) w Mesclun, Carrot, Tomato, Mint, Coriander, Spring Onion, Red Onion, Mung Beans, Cucumber, Crispy Noodles & House-Made Thai Dressing	\$26
<b>Miso Teriyaki Lamb Skewers</b> (DF,GF) w Coriander, Spring Onion, Chilli, Crispy Shallots & Sesame Seeds	\$28
<b>Beef Tataki</b> (DF,GFOR) Thin Slices Of Seared Eye-Fillet, Ponzu Dipping Sauce, Radish & Wasabi Mayo	\$28
<b>Char Sui Lamb Chops</b> (DF) w Cucumber & Pickled Carrot	\$28
<b>NZ Green Lipped Mussels</b> (DF/GFOR) w Thai Yellow Curry, Coriander, Spring Onion, Chilli, Lemon & Toasted Ciabatta	\$28
<b>Vegetarian Yellow Curry</b> (DF/GF/V/VFOR) ADD Prawns OR Tofu w Jasmine Rice, Mung Beans, Peanuts, Coriander, Spring Onion, Chilli & Sesame Seeds	\$22 \$7

## **MB PROTEIN** (GFOR/DFOR)

ALL served w Beef Fat Hassle Back Potatoes, Charred Broccoli OR Garden Salad

<b>250 Grams of Pan-Fried Market Fish</b> w Crispy Capers & Lemon Cream Sauce	\$39
<b>300-350 Gram T-Bone</b> w Choice of Mushroom Sauce OR House-Made Garlic Butter	\$46
<b>250-300 Gram Beef Eye-Fillet</b> w Choice of Mushroom Sauce OR House-Made Garlic Butter	\$42

## **SIDES**

<b>Chips</b> w House-Made Aioli & Tomato Sauce	\$12
<b>Charred Broccoli</b> w Crispy Garlic & Sesame Seeds	\$12
<b>Japanese Sesame Slaw</b>	\$12
<b>Garden Salad</b>	\$12
<b>Steamed Rice</b> w Furikake	\$6
<b>Chilli Oil / Pickled Ginger / Wasabi</b>	each \$3

## **DESSERTS** \$18 each

<b>Snickers Sundae</b> w Homemade Brownie, Vanilla Bean Ice-cream, Wafer, Chocolate Sauce & Whipped Cream
<b>Baked Cheesecake</b> Ask For Today's Special
<b>Affogato</b> w Vanilla Ice-cream, 30 ml Espresso Shot, 30 ml Liqueur.
<b>Sticky Date Pudding</b> w Salted Caramel Sauce, Vanilla Bean Ice-cream & Whipped Cream
<b>Mixed Sorbet</b> (DF/GF/V/VOR) w Berry Coulis
<b>Kids Sundae</b> \$5

## **CHILDREN'S MENU** (12 & Under)

\$15 per child (includes Kids Sundae)

JF Chicken & Chips or Salad
Battered Fish & Chips or Salad
Calamari & Chips or Salad
Halloumi & Chips or Salad
Tempura Eggplant & Chips or Salad

*Allergen Key: DF - Dairy Free, GF - Gluten Free, DFOR - Dairy Free on Request, GFOR - Gluten Free on Request, V - Vegetarian, VFOR - Vegan Friendly On Request.*

*While we endeavour to maintain no traces of allergens in our food, please be aware we cannot guarantee this.*