

I AM
THE MASTER

OF MY

Plate

I AM
THE CAPTAIN

OF MY

Bowl

OLIVES (vg)(gf)
Mount Zero mixed olives

6

MISO TOFU (x2) (vg) (gf)
with wakame, Asian mushrooms, chilli oil

9

CHIPS (vg)
CHIPS AND CURRY SAUCE

7

NACHOS (v)
sour cream, tomato & red onion salsa, coriander
Add **Chili beef**

9.5

SALT & PEPPER SQUID
with black garlic aioli

12

MASTER STOCK POACHED CHICKEN SALAD
with cucumber, chilli, shallot, cashew,
Asian herbs, snow pea tendrils & coconut

4

NASHVILLE STYLE HOT WINGS
with pickles & white bread

17

**GRILLED ZUCCHINI, CORN,
WHITE BEAN SALAD (v)**
with basil, mint and preserved lemon,
thyme dressing

16

SSÄM
Lettuce leaf wrap with Korean beef,
kimchi, chilli sauce & pickles

14

QUINOA SALAD (v) (GF)
with macerated onions, parsley, mint,
grilled zucchini and eggplant, hazelnut,
& pomegranate dressing

18



MELVILLE CHEESE BURGER
beef patty, bacon, cheese, ketchup, mayo,
American mustard, pickles & chips

15

CAPTAIN'S BURGER
double beef patty, double cheese, double bacon,
fried egg, ketchup, mayo, pickles & chips

19.5

CHICKEN BURGER
fried chicken with cheese, lettuce,
jalapeño mayo & chips

19

SLOW BRAISED LAMB RAGÚ
with fettuccine & pecorino

20

BUCATINI PASTA (v)
with rocket, pinenuts, chilli, garlic,
roasted cherry tomatoes, thyme & pecorino

17

GREEN MUNG BEAN DAHL (vg)
with naan, relish & pickles

18

CHICKEN PARMIGIANA,
ham, mozzarella, basil, chips & Italian slaw

21

BEER BATTERED FISH & CHIPS
lemon, tartare & mixed salad

20

BLACK ANGUS RUMP (250G)
chips, mixed salad & peppercorn jus

25

MARKET FISH (GF)
with pea puree, watercress, grapes,
charred fennel salad, anise & orange dressing

28

SWEET

CHOCOLATE BRULEE
with peanut butter ice cream

9.5

YOGHURT PANNACOTTA
with raspberry compote and crushed meringue

9.5

NO SPLIT BILLS

(v) VEGETARIAN
(vg) VEGAN (gf) GLUTEN FREE