

O Brother

LUNCH & DINNER 11AM-LATE

SHARED

Hand-cut Potatoes Bravas seasoned with paprika, lime & salt, aoli (vo) 10

Crispy Polenta with black olive tapenade & spicy sugo (v) 14

Haloumi Cheese & Sago with fig chutney 13

Pork & Pistachio Terrine with dijon mustard, cornichons & croutons (gfo) 18

Frango a Passarinho - Brazilian fried chicken marinated in lime, garlic & herbs with soy lime mayo 17

Chilli Garlic Saute Squid with bok choy 18

Grilled sliced Calabrese with croutons 13

Beef Fillet Carpaccio with capers, parmesan & enoki mushrooms 21

BIGGER

Eye fillet steak sandwich with grilled cheese, tomato salsa & aoli, served with potatoes bravas 24

Fried chicken sandwich with cos lettuce & jalepenos aoli, served with potatoes bravas 23

Grilled homestyle cheese, fig chutney, tomato salsa and cos lettuce served with bravas (v) 23

Crispy skin Barramundi served with cauliflower puree and chickpea salad 28

DESSERTS

Trio of macarons - passionfruit & macadamia, raspberry, chocolate truffle (v) 13

Chocolate truffle board - assorted chocolate truffles with raspberry coulis & whipped cream (v) 15

Toasted corn cake with anglaise and an orange sorbet (v) 17

Please let us know if you have any allergies

Sit
Eat
Drink

