

SMALL PLATES			
Lobster Mac and Cheese	24	Crisp-Fried Squid	15
Tender poached lobster folded into a rich blend of sharp cheddar and tangy blue cheese. Crowned with succulent lobster meat		Crispy fried Squid Sweet red chilli, spring onion, baby mint & coriander	
Beef Sliders (3)	20	Chilli Bean Tofu (V)	15
Angus Beef Sliders, layered with baby gem lettuce,sliced gherkins, plum tomatoes and finished with ketchup and aioli, served in toasted mini brioche buns.		Blackened beans, ginger & crispy sweet basil	
Sautéed King Prawns	17	Mock Chicken Tempura (v)	14
Succulent prawns coated in a rich garlic, chilli & butter sauce, served with a toasted bread slice		Nori seasoning, pickled cucumber & creamy sracha aioli	
Signature Crispy Wings	14	Prawn Cookie (3)	14
Crisp Wings, Choice of Sweet Chilli, BBQ or Buffalo with a finishing touch of sesame seeds sprinkled on top		Prawn cookies coated in coriander and panko crumbs, fried until crisp, with sweet-sour plum dipping sauce.	
LARGE PLATES			
Jumbo Tiger prawns	35	Signature BBQ Grilled Spiced Baby Chicken	28
Succulent tiger prawns seared to perfection and tossed in a bold Cajun spice blend. Served with a squeeze of fresh lemon and a drizzle of garlic butter for a fiery, smoky finish.		White sesame, pickled ginger, bok choy & tear drop radish	
Sirloin of Beef Steak	35	Prawn Linguini	27
Sirloin Beef on a salt block Wild mushrooms, chives & caramel soy topped with sesame seeds		Tagliatelle tossed in a rich creamy sauce, finished with succulent tiger prawns and fresh herbs	
Lamb Cutlets à la bordelaise	34	Miso Aubergine (ve)	27
Succulent, on-the-bone lamb cutlets, seared to perfection for a tender, flavourful finish. Accompanied by asparagus, baby carrots, and a silky lamb jus.		Pan-Seared garlic and herb Aubergine served over slow-braised red lentils simmered in rich vegetable broth, finished with a savoury vegetable jus.	
Salmon Miso	30	Chilli Miso Beef burger	24
Slow Roasted Salmon Caramelised lime, pickled ginger, daikon & shiso cress		Chargrilled beef burger with chilli miso relish, wasabi beetroot, crisp cos lettuce In a sesame seed bun and skinny fries.	
Eadn Plant Burger (v) –	22	Buttermilk fried chicken burger	24
Chilli miso relish, wasabi beetroot, coz lettuce & Skinny fries		Golden-fried chicken fillet nestled in a brioche bun with lettuce, pickles, cheese, and our signature sauce In a sesame seed bun and skinny fries.	
SIDES			
Teriyaki Asparagus Skewers	10	Tender stem broccoli	9
Balsamic teriyaki & sesame		Tenderstem broccoli finished with silky sesame purée, toasted sesame, and rock salt	
Creamy mash	9	Sweet potato fries	8
Velvety mashed potatoes, whipped to a smooth, buttery consistency		Crispy sweet potato fries	
		Skinny fries	7
		Crisp, golden skinny fries	
DESSERTS			
Eadn Ice-Cream	9	Banana Cake with white chocolate mousse	13
Two sumptuous scoops of creamy ice cream or refreshing sorbet, served with your choice of velvety vanilla, tropical mango, or zesty lemon.		Chocolate mousse, salted caramel, vanilla ice cream (made without gluten, may contain traces)	
Apple Crumble & Custard	13	Chocolate Cloud	13
Apple and shiso compote, granola an hot vanilla custard		Coco butter, SOYBEAN cream, milk, egg, gelatin	
Strawberry & Lemon Cheesecake	13		
Cheesecake, strawberry gel, lemon sorbet			