

NIGHTS  
at  
LEAVES & FISHES

*Fresh, smart and simple and made to share. Create your own feast or claim something for yourself.*

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STARTERS

- toasted ciabatta loaf, local olive oil, balsamic, binnorie dairy fetta and house dukkah 14  
warmed mixed olives and roasted spiced nuts 14 gf df  
szechuan spiced chicken wings with pepper caramel roasted peanuts and fresh coriander 16 gf df

ENTREES

- charcuterie platter of sliced pancetta, in-house terrine, pyengana cheddar, pickled pumpkin rind, labna, crisp flat bread 27  
fresh king prawn linguine, garlic, lemon, parmesan 29  
roasted hervey bay half-shell scallops, tomato and tamarind, puffed wild rice 27 gf df  
soft shell crab, singapore chilli sauce 29 df  
seared yellow fin tuna, soba noodles, edamame and soy, green chilli, yuzu broth 27 df  
crisp skin pork belly, cauliflower puree, green beans, chestnut jus 29 gf

MAINS

- salt and pepper silken tofu, yellow curry, coconut rice 32 gf df  
fried whole snapper, tomato and chickpea curry, roast coconut herb salad 42 df  
crispy skin ocean trout, hazelnut romesco, honey roasted carrots 42 gf df  
braised beef short rib, chilli blackbean, steamed pak choy 42 df  
chilli, lime and coriander chicken, coconut rice 38 gf df  
roasted milly hill lamb rump, local spinach, shitake mushroom, kimchi puree, fried polenta, black garlic 44 gf

SIDES

- house-made chips, aioli 8 gf df  
pineapple salad, cashews, chilli, fried onions 16 gf

TO FINISH - \$14

cheesecake mousse, lemon curd, pecan and oat crumble

white chocolate pannacotta, leggera syrup, freeze dried raspberries and chocolate tuille gf

tapioca, pandam, native plum with roasted coconut gf df

pyengana cloth-aged cheddar with lavosh, in house candied cumquat preserve and date relish

warm almond, riberry and cognac pie, double cream

TO SIP

espresso coffee 5

flat white, capuccino, latte, long black, macchiato

assorted teas 4.5

earl grey, english breakfast, peppermint, lemongrass and ginger