



THE THE COZY JOURNEYS DINING EXPERIENCE

EXCLUSIVELY CURATED BY EXECUTIVE CHEF MIGO RAZON

A shared feast celebrating heritage flavors and premium Australian provenance. Designed for family-style dining and connection.

THE OPENING ACT

Spiced Fried Lamb Ribs | \$26

Pure pasture Loddon Valley lamb, crispy exterior with chili caramel glaze, served with tangy house-made atchara pickle. (GF, DF)

Kangaroo & Candle Nut Satay Skewers (3pcs) | \$24

Native Australian kangaroo, chargrilled and served with a rich, aromatic, peanut-free candle nut satay sauce. (GF, NF)

Chili Crab & Prawn Dumplings | \$28

Hand-folded dumplings topped with samphire, chili oil, and Yarra Valley trout caviar.

Signature Spring Cucumber & Achaar Salad | \$19

A refreshing medley of seasonal cucumbers on a base of smoky sunflower seed cream, finished with South Asian-inspired achaar. (V, VG, GF)

THE MAIN EVENT

72-Hour Angus Bistek (Beef Steak) | \$58

Tagalog-style slow-cooked Angus beef braised for 72 hours in soy and citrus, served with blackened onion soubise and garlic chips. (DF)

Australian Barramundi 'Coconut Steam' | \$54

Premium local Barramundi fillet gently steamed in coconut water, topped with sizzling ginger oil, native herbs, and toasted coconut curds. (GF, DF)

Beef Short Rib Kaldereta | \$62

Tender beef short rib slow-cooked in a tomato-based sauce infused with Miss Mi Draught beer and mild red curry spices.

Roasted Cauliflower Adobo | \$38

Whole roasted cauliflower glazed in coconut vinegar and soy reduction, served with garlic confit and toasted pepitas. (V, VG)

SUPPORTING ROLES

Steamed Jasmine Rice | \$9

Topped with crispy garlic bits. (VG, GF)

Wok-Tossed Native Greens | \$16

Seasonal greens stir-fried with macadamia oil and fermented chili paste. (VG, GF, N)

THE GRAND FINALE

Dark Chocolate & Pandan Tart | \$22

70% dark chocolate ganache infused with pandan leaf, served with coconut cream.

Tropical Fruit Pavlova 'Halo-Halo' Style | \$24

Crisp meringue filled with ube cream, topped with jackfruit, palm seeds, toasted coconut, and leche flan sorbet. (GF)

DIETARY KEY: (GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian | (VG) Vegan | (N) Contains Nuts | (NF) Nut Free

Please inform your server of any severe allergies prior to ordering.

A 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. All card transactions incur a 1.5% processing fee.

All on-site gaming tables are for entertainment purposes only using Fun Money. No real currency is wagered.

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