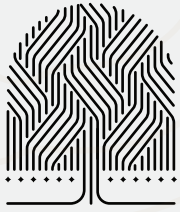


Journal



small plates

CHEESE STUFFED GARLIC BREAD	9
freshly toasted, seasonal herbs <i>(nf)</i>	
TIGER PRAWN	14
crispy rice, lemon, chili aioli <i>(df)</i>	
EGGPLANT AND MAITAKE	15
tahini, ricotta, pickled onion, soy glaze, yuzu aioli, arugula, tenkasu	
BEET & BURRATA	15
balsamic glaze, chicory, orange, smoked duck breast, hazelnuts <i>(gf)</i>	
ROASTED BROCCOLI	14
greek yogurt, maple gochujang sauce, grana padano	
WHIPPED LABNEH	12
grilled sourdough, olive oil, smoked paprika, sunflower seeds	

large plates

HALLOUMI BOWL	19
shaved vegetables, baby greens, seared halloumi, chickpeas, greek yogurt <i>(gf)</i>	
FRESH MUSSELS	23
marinara, grilled sourdough, chili flakes <i>add fries - 5</i>	
GRILLED FLAT IRON	30
pickled red onion, cornichon, demi-glace, served with wedge potatoes and baby green salad	
YELLOWFIN TUNA SANDWICH	25
wasabi aioli, lettuce, tapenade, tomato, served with fries <i>(df)</i>	
ARTICHOKE SPINACH LINGUINE	23
tomato, olives, grana padano, herb cream	

EGGS BENEDICT	21
smoked duck breast OR spinach mushroom OR maple salmon gravlax, hollandaise, bacon, served with wedge potatoes	
HONEY BUTTERED FRENCH TOAST	17
chantilly, almonds, mixed berry compote	
POACHED EGG SHAKSHUKA	19
pepper, onion, zucchini, tomato, poached eggs, spinach, grilled sourdough <i>(df)</i>	
EGG AND PROSCIUTTO BAGEL SANDWICH	19
prosciutto cotto ham, scrambled egg, gruyere cheese, arugula served with french fries or baby green salad	