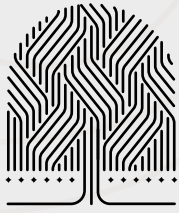


lunch



small plates

- ☀ **CHEESE STUFFED GARLIC BREAD** 10
freshly toasted, seasonal herbs
- ☀ **TIGER PRAWN** 15
crispy rice crust, lemon, chili aioli (*df*)
- ☀ **MARINATED OLIVES** 8
(*gf, df*)

vegetables

- WATERMELON SALAD** 14
feta, cucumber, baby kale, yuzu
vinaigrette, olive tapenade (*nf, vf*)
- TOMATO & BURRATA** 16
fermented plum vinaigrette, basil (*gf*)
- ROASTED BROCCOLI** 15
labneh, chili gremolata, sumac,
grana padano (*gf, nf*)
- EGGPLANT** 16
soy glaze, yuzu aioli, nitsume,
salsa verde, maitake (*nf*)
- GRILLED ROMAINE** 14
miso cream, bacon, feta, chili oil,
lemon, tahini
- HALOUMI BOWL** 19
shaved seasonal vegetables, baby greens,
seared halloumi, chickpeas, greek yogurt (*gf*)

large plates

- YELLOWFIN TUNA SANDWICH** 28
wasabi tartar, tomato, artichoke tapenade,
served with fries or baby green salad
- RIGATONI** 25
pork ragout, gochujang rose sauce,
arugula, grana padano
- CHICKEN SUPREME SKILLET** 25
sauce vierge, bocconcini, chickpeas, pesto (*gf*)
- PORK BELLY SANDWICH** 23
apple slaw, carrot, lettuce, gochujang glaze,
served with fries or baby green salad (*df*)
- GRILLED FLAT IRON** 30
pickled red onion, cornichon, demi-glace,
served with fries and baby green salad
- ARTICHOKE SPINACH LINGUINE** 23
tomato, olives, grana padano, panko,
herb cream

(*gf*) - gluten free

(*df*) - dairy free

(*vf*) - vegan friendly (alterations required)

One bill policy and 18% service charge for groups of 6+