

(gf) - gluten free
(df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD 10 freshly toasted, seasonal herbs
TIGER PRAWN 15 crispy rice crust, lemon, chili aioli (df)
BEEF TARTARE 19 horseradish cream, mustard, grana padano, furikake, crostini
GRILLED HUMBOLDT SQUID 17 garlic lemon potato, gribiche, chirizu (gf)
CRISPY BRAISED PORK BELLY 16 braised red cabbage purée, sweet chili glaze, cabbage chip
LOBSTER & PRAWN ARANCINI 18 yuzu aioli, nitsume, apple, bonito flakes
SALMON CRUDO 17 ponzu, coconut, bonito gel, nori (gf, df)
DUCK LIVER MOUSSE 20 pomegranate glaze, date purée, pickled apple, brioche toast

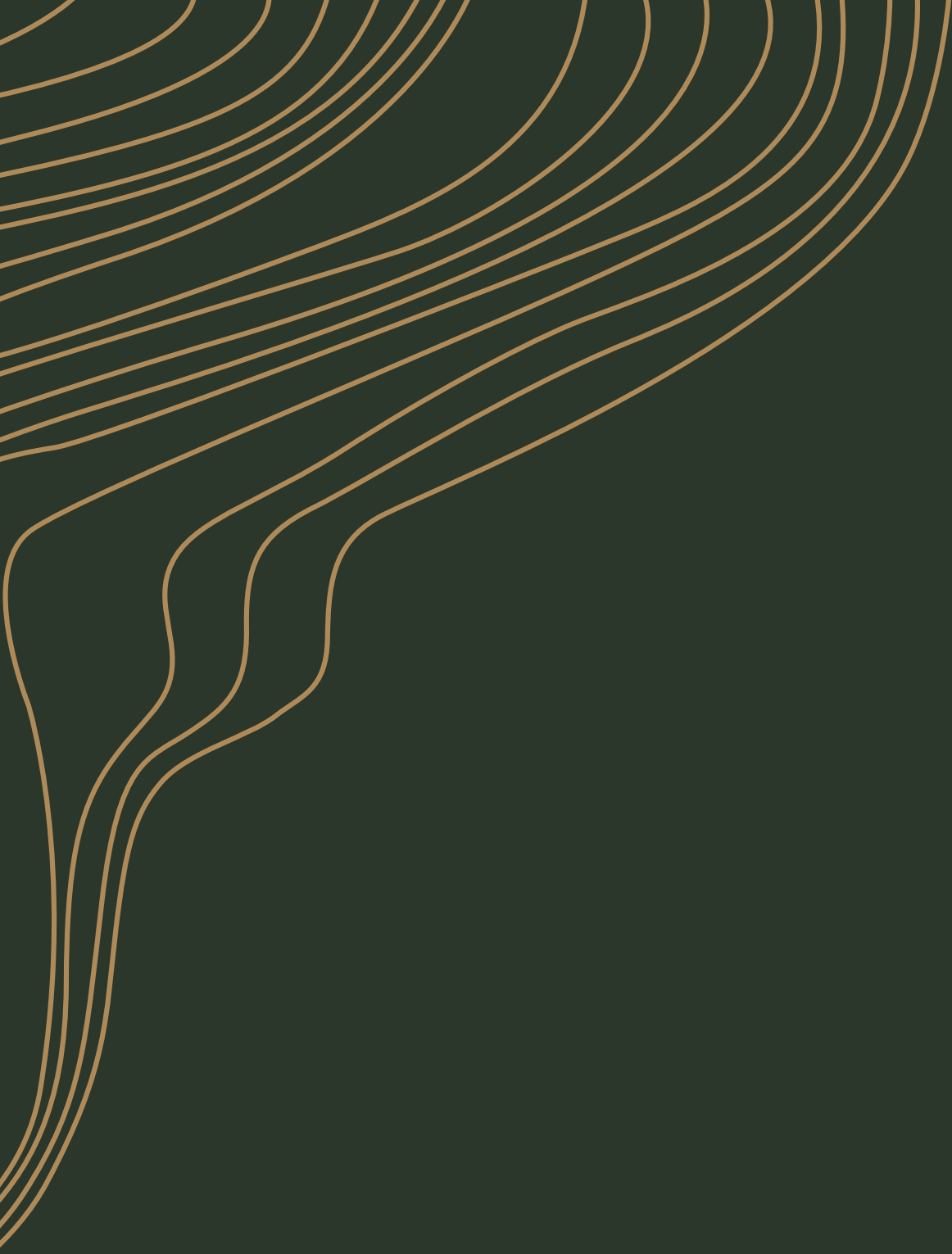
vegetables

BEET SALAD 14 labneh, orange, dill, toasted hazelnut (gf)
CANTALOUPE & BURRATA 16 black olive shallot crumb, arugula, fermented plum, vin (gf)
EGGPLANT 17 yuzu aioli, nitsume, salsa verde, ricotta, king oyster, tenkasu (vf)
SAVOY CABBAGE 15 miso cream, feta, chili oil, lemon, tahini, dukkah (gf)
CAULIFLOWER 15 chili garlic bechamel, turmeric pickled cauliflower, gremolata (gf)
TOFU FALAFEL 14 daikon, tahini, gochugaru gremolata (v)

large plates

MARKET FISH MP <i>ask your server for our seafood special</i>
ROUGIE DUCK BREAST 35 potato pavé, braised red cabbage purée, chirizu, caramelized buttermilk chicken sauce (gf)
16OZ ALBERTA BEEF RIBEYE 85 brown butter parsnip, broccolini (gf)
PAN ROASTED HALF CHICKEN 35 gochujang glaze, kale apple salad, crouton, buttermilk dressing
MUSHROOM RISOTTO 30 dashi, marinated egg, tarragon oil, porcini powder (vf)
BUCATINI 29 pork ragout, gochujang rose sauce, arugula, grana padano
CIOPPINO 37 mussels, clams, prawns, scallops, marinara, grilled sourdough (df)

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



dinner