

## small plates

<b>CHEESE STUFFED GARLIC BREAD</b> .....	<b>10</b>
freshly toasted, seasonal herbs	
<b>TIGER PRAWN</b> .....	<b>15</b>
crispy rice crust, lemon, chili aioli <i>(df)</i>	
<b>MARINATED OLIVES</b> .....	<b>8</b>
<i>(gf, df)</i>	

## vegetables

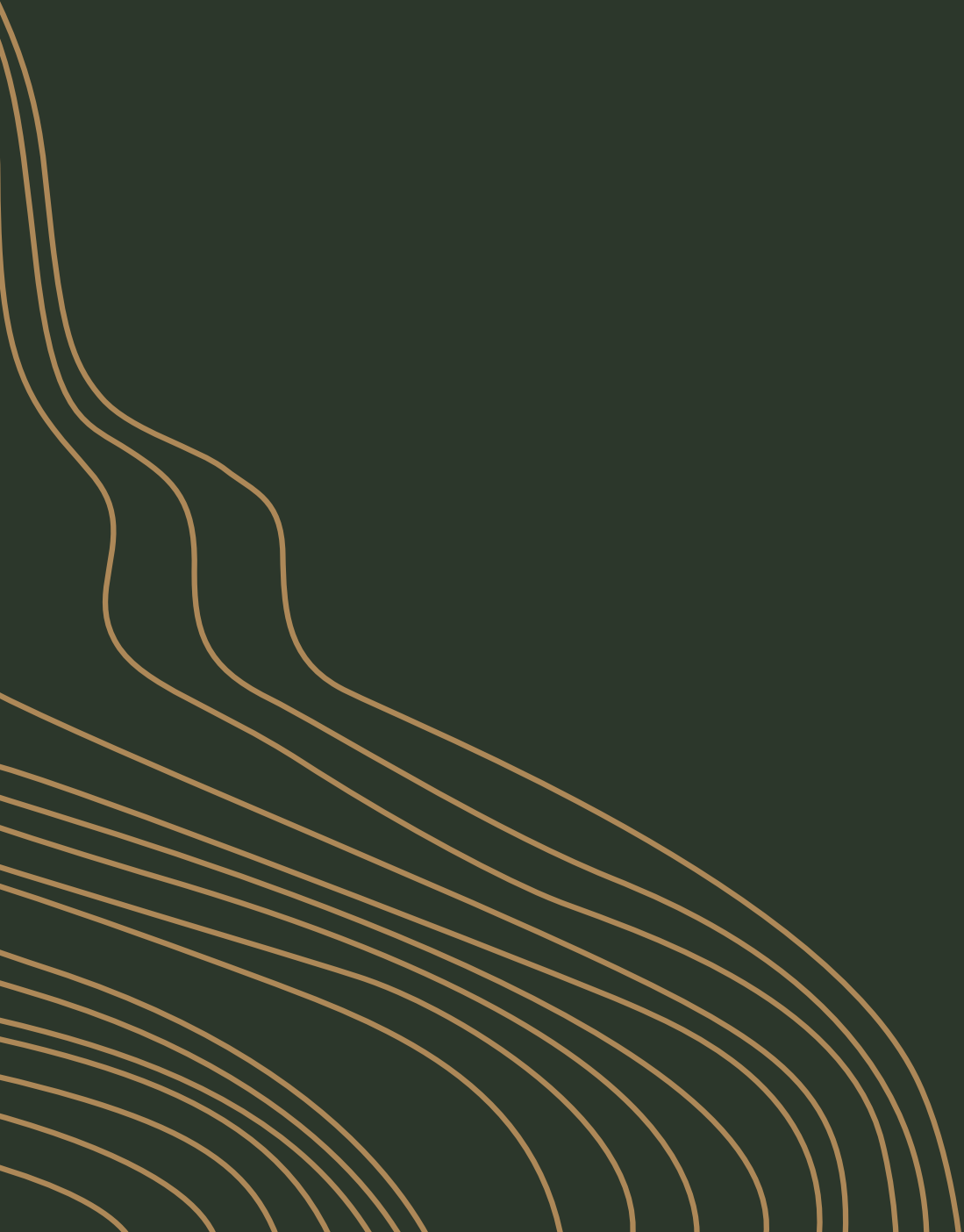
<b>BEET SALAD</b> .....	<b>14</b>
labneh, orange, dill, toasted hazelnut <i>(gf)</i>	
<b>CANTALOUPE &amp; BURRATA</b> .....	<b>16</b>
black olive shallot crumb, arugula, fermented plum, vin <i>(gf)</i>	
<b>ROASTED BROCCOLI</b> .....	<b>15</b>
chili garlic labneh, sumac, grana padano <i>(gf, nf)</i>	
<b>EGGPLANT</b> .....	<b>16</b>
tenkasu, yuzu aioli, nitsume, salsa verde, maitake <i>(nf)</i>	
<b>GRILLED ROMAINE</b> .....	<b>15</b>
miso cream, dukkah, feta, chili oil, lemon, tahini <i>(gf)</i>	
<b>HALLOUMI BOWL</b> .....	<b>19</b>
shaved seasonal vegetables, baby greens, seared halloumi, chickpeas, greek yogurt <i>(gf)</i>	

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

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

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



lunch