



(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	18
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, puffed rice noodle (df)	
LOBSTER & PRAWN ARANCINI	18
yuzu aioli, nitsume, apple, bonito flakes	
SALMON CRUDO	17
ponzu, coconut, bonito gel, nori (gf, df)	

vegetables

BEET SALAD	16
greek yoghurt, orange, dill, toasted hazelnut (gf)	
HONEY BUTTERED CARROT	15
burrata, pecan, chili gremolata (gf)	
EGGPLANT	14
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, chili gremolata (gf)	
TOFU FALAFEL	14
daikon, tahini, gochugaru gremolata (v)	

large plates

ROUGIE DUCK BREAST	35
potato pavé, braised red cabbage, baby carrot, chirizu, caramelized buttermilk chicken sauce (gf)	
16OZ ALBERTA BEEF RIBEYE	89
roasted potato, broccolini, demi glace (gf)	
PAN ROASTED HALF CHICKEN	35
gochujang glaze, baby green 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	39
mussels, clams, prawns, scallops, olives, marinara, grilled sourdough	

dinner

