



(gf) - gluten free
(nf) - nut 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)	
MARINATED OLIVES	8
(gf, df)	

vegetables

BEET SALAD	16
greek yoghurt, orange, dill, toasted hazelnut (gf)	
HONEY BUTTERED CARROT	15
burrata, pecan, chili gremolata (gf)	
ROASTED BROCCOLI	15
chili garlic labneh, sumac, grana padano (gf, nf)	
EGGPLANT	14
yuzu aioli, nitsume, salsa verde, ricotta, king oyster, tenkasu (vf)	
GRILLED ROMAINE	15
miso cream, dukkah, feta, chili oil, lemon, tahini (gf)	
HALLOUMI 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 (vf)	

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