



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

## small plates

<b>CHEESE STUFFED GARLIC BREAD</b> .....	10
freshly toasted, seasonal herbs	
<b>TIGER PRAWN</b> .....	16
crispy rice crust, lemon, chili aioli (df)	
<b>SPICY SALMON CRUDO</b> .....	17
cucumber, radish, cabbage, gochujang vinaigrette (df)	
<b>BEEF CARPACCIO</b> .....	19
manchego, balsamic, lime, cilantro, fermented pineapple sauce, puffed rice noodle (gf)	
<b>SEAFOOD CAKE</b> .....	15
apple corn salsa, nitsume, yuzu aioli, watercress, lemon wedge (df)	
<b>MARINATED OLIVES</b> .....	9
(gf, df)	

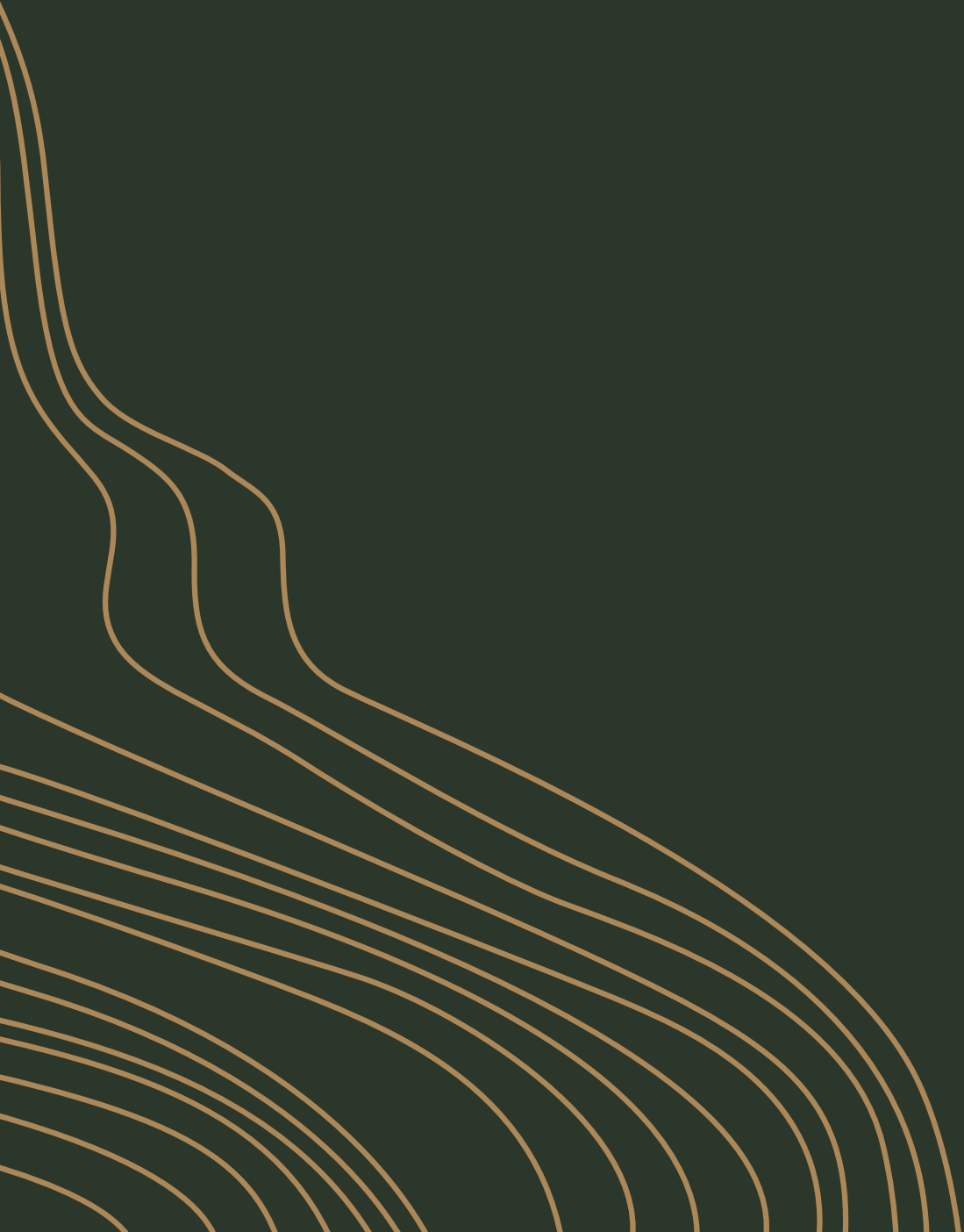
## vegetables

<b>GRILLED ROMAINE</b> .....	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
<b>MARINATED TOMATO</b> .....	16
plum vinaigrette, italian burrata, arugula, basil oil (gf)	
<b>EGGPLANT</b> .....	15
oyster mushroom, nitsume, arugula, ricotta, tenkasu (vf)	
<b>SHISHITO &amp; ARTICHOKE HUMMUS</b> .....	16
pickled onion, feta, green olive, za'atar, sourdough (vf)	
<b>ROASTED BROCCOLI</b> .....	15
chili garlic greek yoghurt, sumac, grana padano (gf, vf)	
<b>CHICKPEA HALLOUMI SALAD</b> .....	19
shaved seasonal vegetables, baby greens, greek yoghurt (gf)	

## large plates

<b>RIGATONI</b> .....	25
pork ragout, gochujang rose sauce, arugula, grana padano	
<b>BAKED SPINACH &amp; RICOTTA CANNELLONI</b> .....	23
marinara, mozzarella	
<b>BULGOGI BEEF ON CIABATTA</b> .....	25
bocconcini, pickled red onion, yuzu aioli, side salad	
<b>AHI TUNA SALAD</b> .....	30
snap pea, tomato, olive, potato, soy marinated egg, bacon bits, honey dijon vinaigrette (df)	
<b>GRILLED FLAT IRON</b> .....	30
pickled red onion, cornichon, demi-glace, served with fries and baby green salad	
<b>CHICKEN SANDWICH</b> .....	23
gochujang glaze, butterleaf lettuce, brie, salsa verde, apple slaw, served with fries or salad	
<b>PRAWN BUCATINI</b> .....	27
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata	

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



lunch