



(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	16
crispy rice crust, lemon, chili aioli (df)	
BEEF CARPACCIO	19
lime, cilantro, fermented pineapple sauce, puffed rice noodle (df)	
LOBSTER & PRAWN ARANCINI	18
corn, yuzu aioli, nitsume, apple salsa	
CRISPY BRAISED PORK BELLY	16
carrot puree, sweet chili glaze, crispy kale	
SPICY SALMON CRUDO	17
cucumber, radish, gochujang vinaigrette, cabbage (df)	

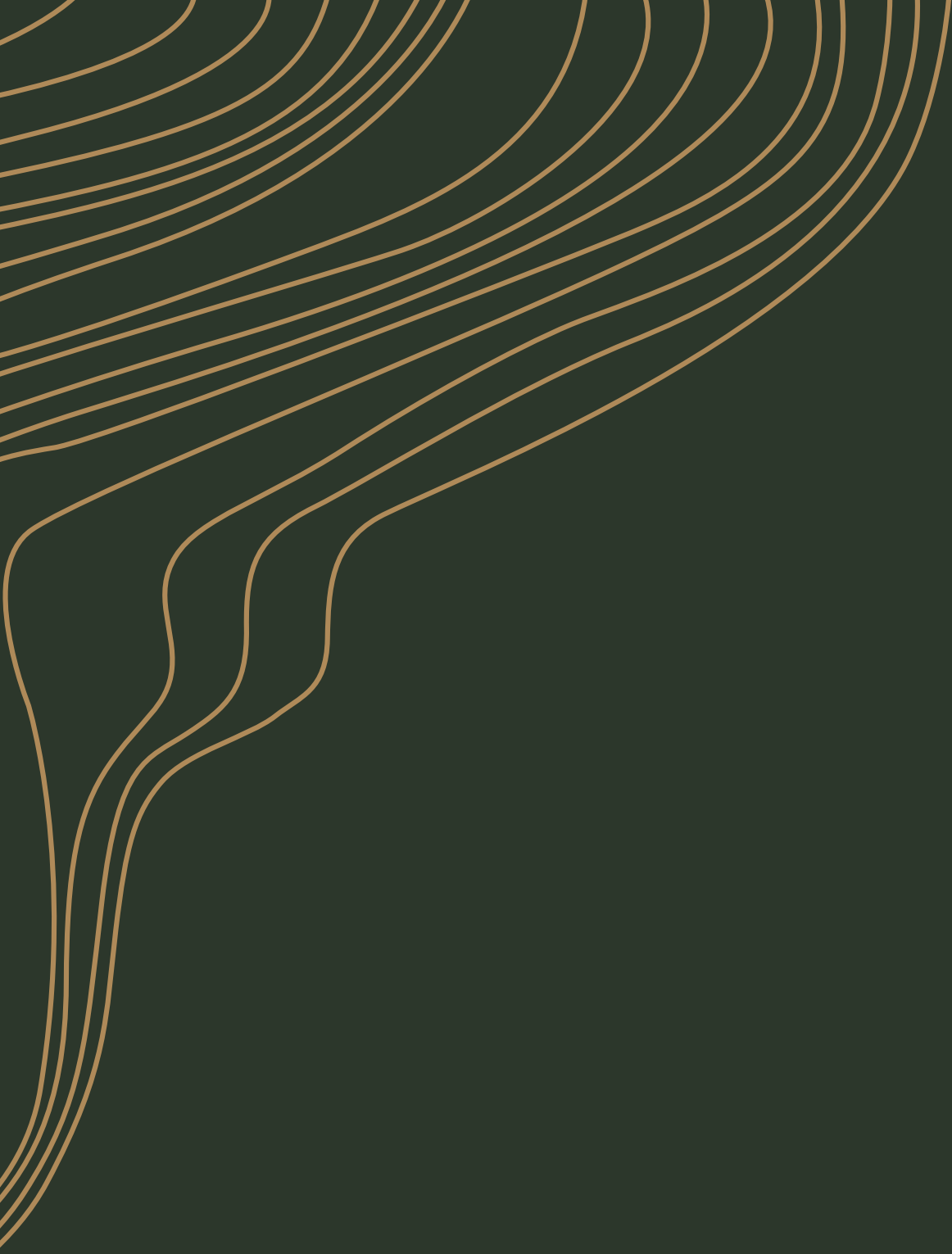
vegetables

MARINATED TOMATO	16
plum vinaigrette, italian burrata, arugula, basil oil (gf)	
EGGPLANT	15
oyster mushroom, nitsume, arugula, ricotta, tenkasu (vf)	
TOFU FALAFEL	15
panko, daikon relish, chickpea, gochugaru gremolata, greek yoghurt (vf)	
SHISHITO & ARTICHOKE HUMMUS	16
pickled onion, feta, green olive, za'atar, sourdough (vf)	
ASPARAGUS	18
smoked duck breast, brown butter immersion, gochugaru oil	
MISO GARDEN	16
sumac, miso crema, carrot, radish, tomato, snap pea, cucumber, halloumi	
GRILLED ROMAINE	15
feta, tahini garlic dressing, housemade chili oil, dukkah (gf)	

large plates

SQUID INK TAGLIATELLE	32
prawn, green olive, tomato, arugula, gochugaru gremolata	
PAN SEARED HALIBUT	45
miso cream, barley risotto, snap pea, baby choy, togarashi	
DUCK BREAST	39
potato mille feuille, chirizu, peach gel, baby carrot, king oyster mushroom	
PANKO CRUSTED RACK OF LAMB	54
lamb kofta, mint yoghurt, pea tabbouleh	
PAN-ROASTED HALF CHICKEN	35
gochujang butter sauce, baby green salad	
BUCATINI	29
pork ragout, sweet and spicy sauce, arugula, grana padano	
16OZ ALBERTA BEEF RIBEYE	91
roasted potato, broccoli, shimeji mushroom, demi glace	

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



dinner