



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

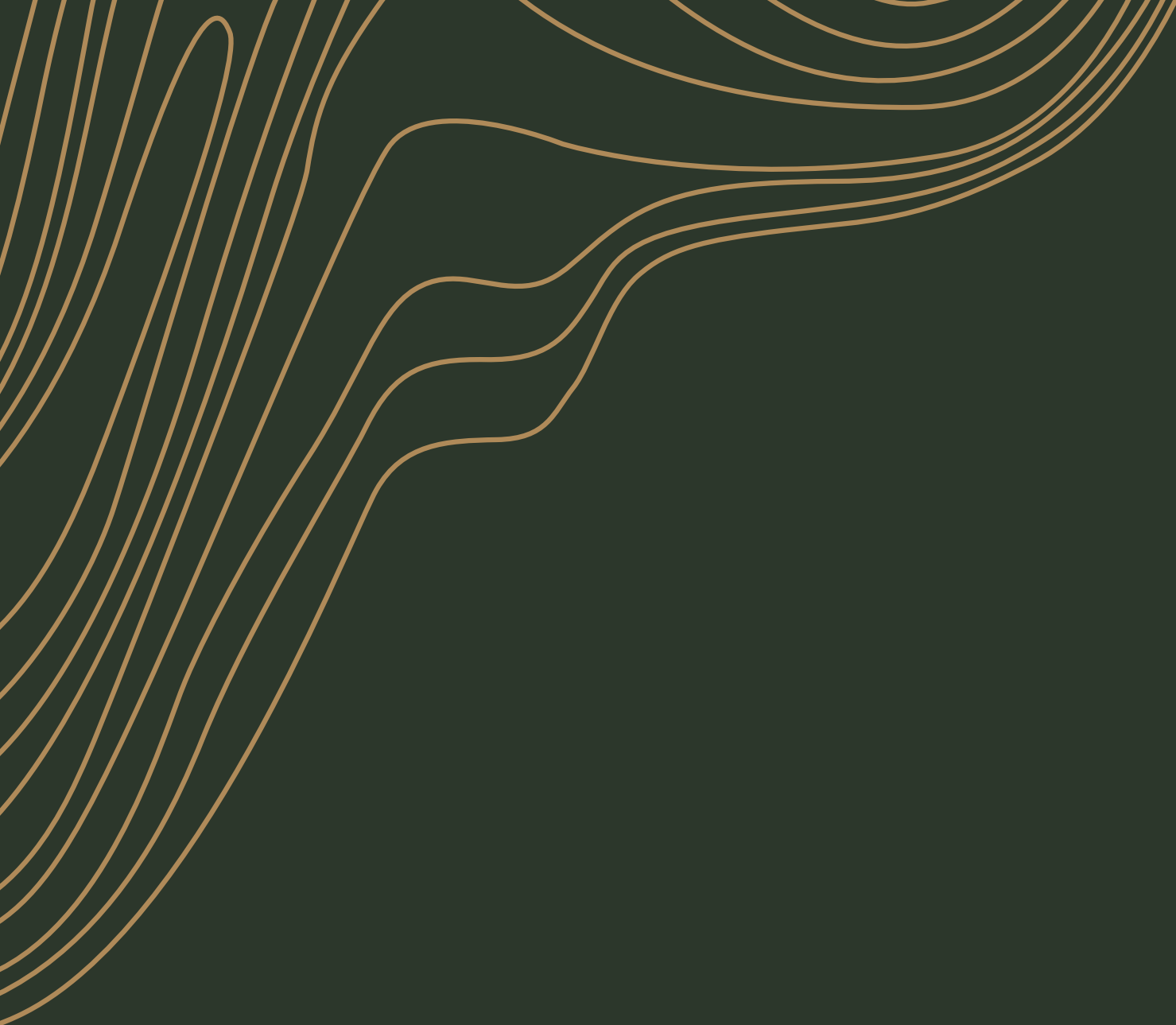
small plates

CHEESE STUFFED GARLIC BREAD	10
freshly toasted, seasonal herbs	
TIGER PRAWN	16
crispy rice, lemon, chili aioli (df)	
GRILLED ROMAINE	15
feta, tahini garlic dressing, housemade chili oil, dukkah (gf)	
MARINATED TOMATO	16
plum vinaigrette, italian burrata, arugula, basil oil (gf)	
EGGPLANT	15
yuzu aioli, nitsume, salsa verde, ricotta, oyster mushroom, tenkasu (vf)	
ARTICHOKE & SHISHITO HUMMUS	16
pickled onion, feta, green olive, za'atar, sourdough (vf)	
CHICKPEA & HALLOUMI SALAD	19
shaved seasonal vegetables, baby greens, greek yoghurt (gf)	

large plates

BAKED SPINACH & RICOTTA CANNELLONI	23
marinara, mozzarella	
AHI TUNA SALAD	30
snap pea, tomato, olive, potato, soy marinated egg, bacon bits, honey dijon vinaigrette (df)	
GRILLED FLAT IRON	30
pickled red onion, cornichon, demi-glaze served with fries and baby green salad	
CHICKEN SANDWICH	23
gochujang glaze, butterleaf lettuce, brie, salsa verde, apple slaw, served with fries or salad	
EGGS BENEDICT	22
back bacon or spinach mushroom or maple salmon gravlax, sake hollandaise, wedge potato	

SCRAMBLED EGG CIABATTA	21
cotto, gruyere, baby green salad	
POACHED EGG SHAKSHUKA	20
pepper, onion, tofu, zucchini, tomato, poached eggs, spinach, grilled sourdough (df, vf)	
HONEY BUTTERED FRENCH TOAST	18
chantilly, almonds, toasted coconut	
ASPARAGUS & SMOKED DUCK BREAST	23
grana padano, sunny side up eggs, wedge potato	
ORCHARD FRITTATA	23
cabbage, pepper, onion, zucchini, shrimp, spinach, soy glaze, mayo, tobiko, cheese	



Journal