



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

small plates

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| CHEESE STUFFED GARLIC BREAD | 10 |
| freshly toasted, seasonal herbs | |
| TIGER PRAWNS | 16 |
| crispy rice crust, lemon, chili aioli (df) | |
| BUTTERNUT SQUASH VELOUTÉ | 14 |
| ricotta, sumac, sage (gf) | |
| BEEF & MUSHROOM ROULADE | 17 |
| duck liver, crispy kale (df) | |
| LOBSTER & PRAWN ARANCINI | 17 |
| yuzu aioli, apple, soy glaze | |
| SALMON CRUDO | 17 |
| apple, cucumber, radish, gochujang vinaigrette (df) | |
| BISON TARTARE | 18 |
| pear, seared brioche, horseradish cream, furikake | |

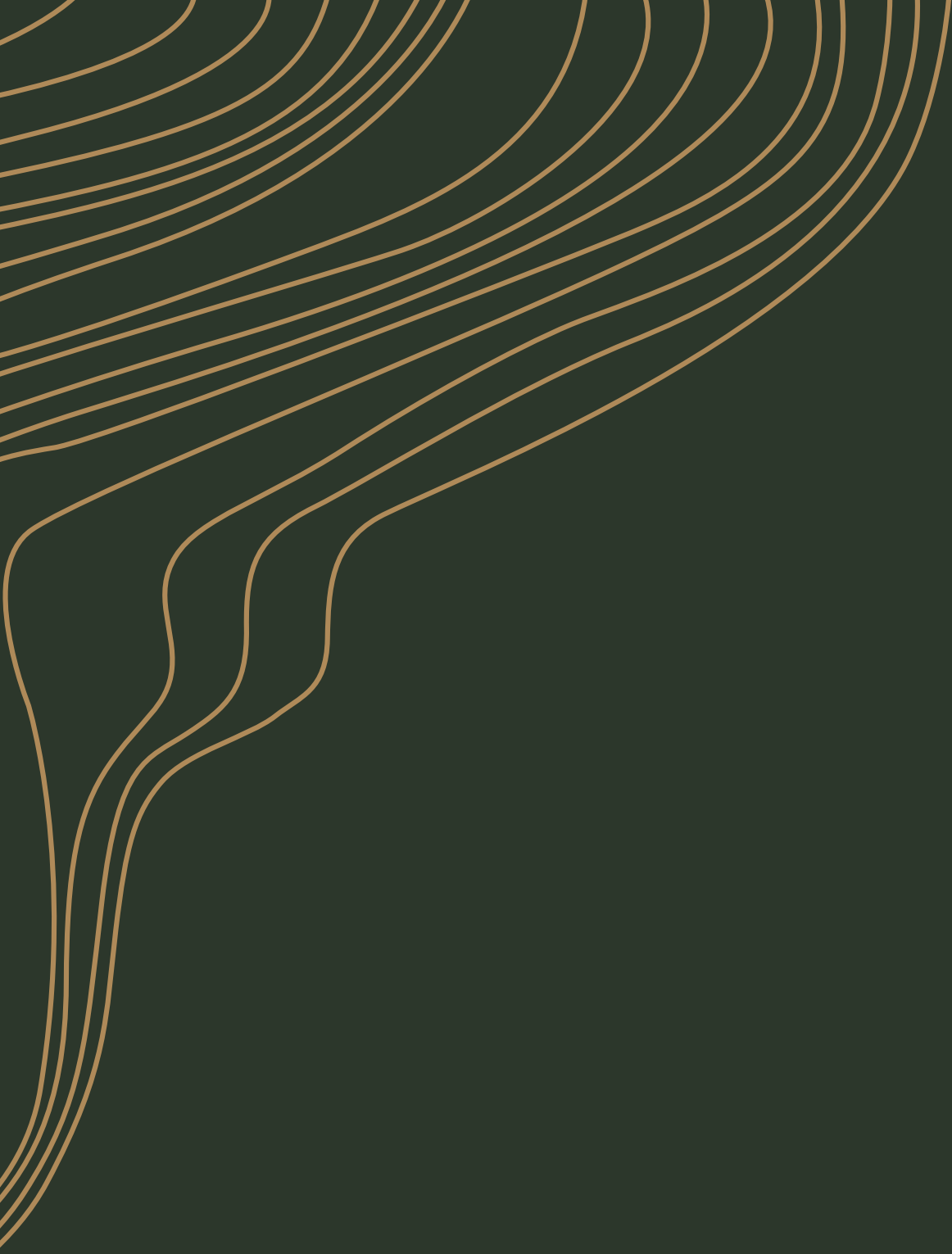
vegetables

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| BEET & BURRATA | 16 |
| fermented plum vinaigrette, orange gel, hazelnut (gf) | |
| KIMCHI & TOFU KATSU | 15 |
| chili tahini yogurt, radish | |
| EGGPLANT | 16 |
| yuzu aioli, nitsume, seared halloumi, salsa verde, arugula | |
| GRILLED CABBAGE | 16 |
| sesame miso cream, dukkah, red onion, grilled lemon (gf) | |
| ARTICHOKE ON HUMMUS | 15 |
| olive tapenade, grilled sourdough | |
| CAULIFLOWER RICE CAKE GRATIN | 17 |
| gochujang, mozzarella, za'atar crumb | |
| HONEY BUTTERED CARROTS | 17 |
| smoked duck breast, greek yogurt, feta, carrot purée (gf) | |

large plates

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| ROUGIE DUCK BREAST | 41 |
| confit leg, potato pave, king oyster, carrot, chirizu | |
| PAN-ROASTED HALF CHICKEN | 35 |
| gochujang glaze, grilled baby romaine | |
| CIOPPINO | 45 |
| swordfish, mussels, clams, scallops, marinara, chili gremolata, sourdough | |
| BUCATINI | 29 |
| crispy pork, creamy pecorino, arugula | |
| SQUID INK TAGLIATELLE | 32 |
| prawn, white wine sauce, tomato, green olives, arugula | |
| BRAISED LAMB SHANK | 45 |
| turmeric pearl couscous, broccoli | |
| 16OZ AB BEEF RIBEYE FOR TWO | 91 |
| duck fat roasted potato, shimeji mushroom, demi glace (gf) | |

One bill policy and 20% service charge for groups of 6+



dinner