



(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, za'atar butter	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
SALMON CRUDO	17
apple, cucumber, radish, gochujang vinaigrette (df)	
BUTTERNUT SQUASH VELOUTÉ	12
roasted squash, ricotta, sumac, sage (gf)	
HUMMUS	15
olive tapenade, focaccia	
TOFU KATSU	12
fried kimchi, tahini yoghurt, nitsume	

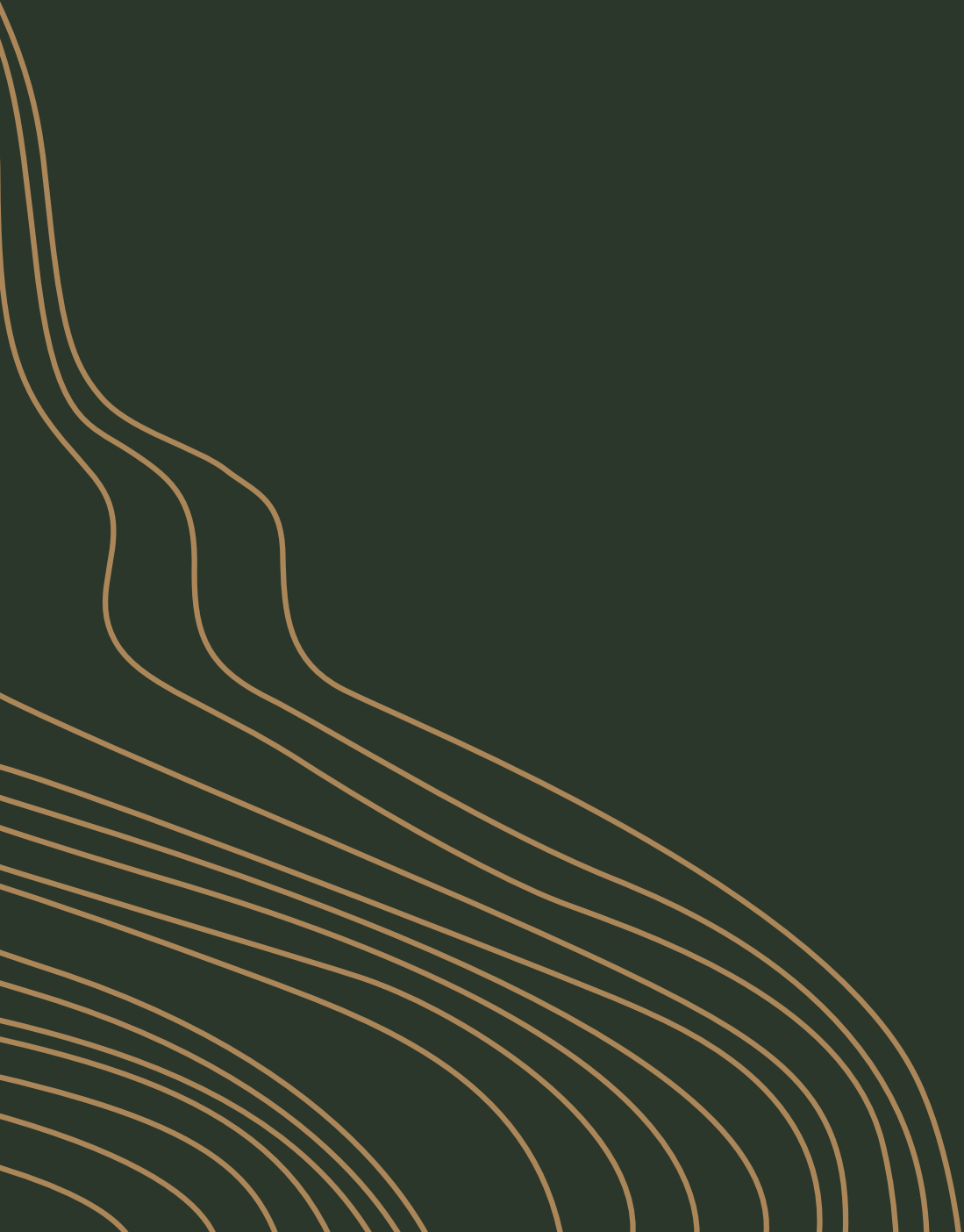
vegetables

BEET & BURRATA	16
fermented plum vinaigrette, orange gel, hazelnut (gf)	
EGGPLANT	16
seared halloumi, nitsume, salsa verde, yuzu aioli, arugula	
GRILLED ROMAINE	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
BROCCOLI	15
gochujang, yogurt, za'atar, grana padano, sumac	
ARTICHOKE PANZANELLA SALAD	15
arugula, tomato, bacon, grapes, olive, crouton	
HONEY BUTTERED CARROT	16
smoked duck breast, greek yoghurt, feta, carrot purée (gf)	

large plates

RIGATONI	25
pork ragout, gochujang rosé sauce, arugula, grana padano	
BAKED SPINACH & RICOTTA CANNELLONI	23
marinara, mozzarella	
GRILLED FLAT IRON	30
pickled red onion, cornichon, demi-glace, served with fries and salad	
AHI TUNA ON SOURDOUGH	29
wasabi aioli, olive, tomato, butterleaf, radish, served with fries	
PRAWN BUCATINI	27
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata	
BULGOGI GRILLED CHEESE	25
smoked cheddar, served with salad or fries	
CRISPY CHICKEN SANDWICH	23
focaccia, gochujang glaze, butterleaf lettuce, apple slaw, served with fries or salad	

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



lunch