



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

## small plates

CHEESE STUFFED GARLIC BREAD .....	10
sesame seed butter, fresh herb	
TIGER PRAWN .....	16
crispy rice crust, lemon, chili aioli (df)	
SALMON CRUDO .....	18
apple, cucumber, radish, gochujang vinaigrette (df)	
SHISHITO & HUMMUS .....	17
feta, chili oil, sourdough	
EDAMAME & TOFU TOAST .....	15
spinach pesto cream, crispy onion, prosciutto, sourdough	

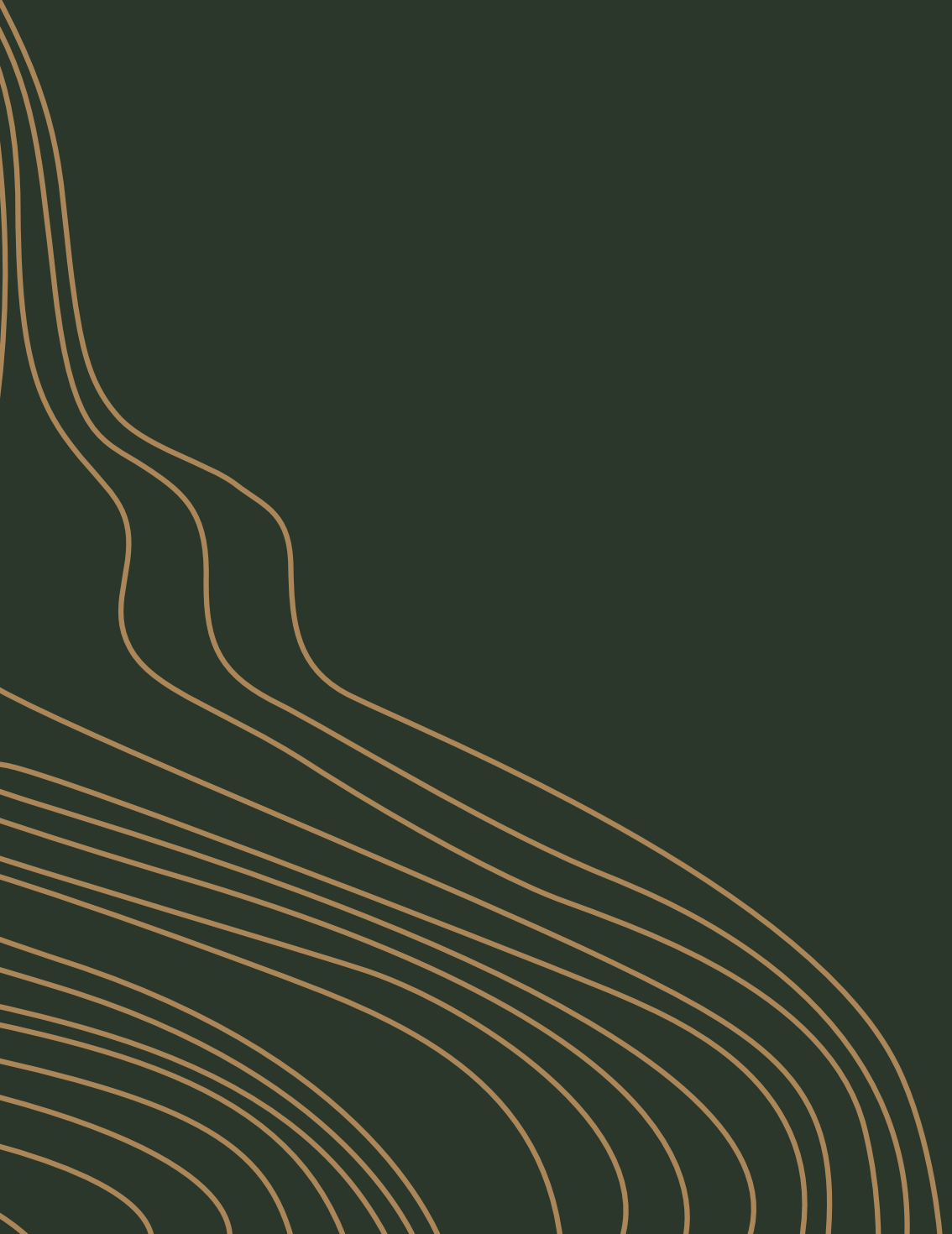
## vegetables

MARINATED TOMATO & BURRATA .....	18
basil powder, arugula, fermented plum juice (gf)	
EGGPLANT .....	18
maitake, yuzu aioli, nitsume, salsa verde, arugula, fried chickpea (vf)	
GRILLED ROMAINE .....	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
BROCCOLI .....	15
gochujang, yoghurt, za'atar, grana padano, sumac	
ARTICHOKE PANZANELLA SALAD .....	15
arugula, tomato, bacon, grape, olive, crouton - add on confit duck leg \$13	
WATERMELON SALAD .....	17
cucumber, lime, mint, tahini, feta	
GNUDI .....	30
spinach, ricotta, marinara, grana padano	

## large plates

RIGATONI .....	27
pork & beef ragout, gochujang rosé sauce, arugula, grana padano	
PORK KATSU .....	26
nitsume, yuzu aioli, grilled lemon, served with fries	
GRILLED FLAT IRON .....	32
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 .....	26
smoked cheddar, pickles, served with fries or salad	
CHICKEN BAGUETTE .....	23
gochujang glaze, lettuce, apple slaw, served with fries or salad	

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



lunch