



(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, baguette	

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) - add on rougie duck \$13	
BROCCOLI	15
gochujang, yoghurt, za'atar, grana padano, sumac	
ARTICHOKE PANZANELLA SALAD	15
arugula, tomato, bacon, grape, olive, crouton - add on rougie duck \$13	
WATERMELON SALAD	16
cucumber, lime, mint, tahini, feta	
GNUDI	30
creamy mushroom sauce, grana padano	

large plates

RIGATONI	27
pork & beef ragout, gochujang rosé sauce, arugula, grana padano	
PORK KATSU	26
apple salsa, yuzu aioli - 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	
GRILLED 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

