



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

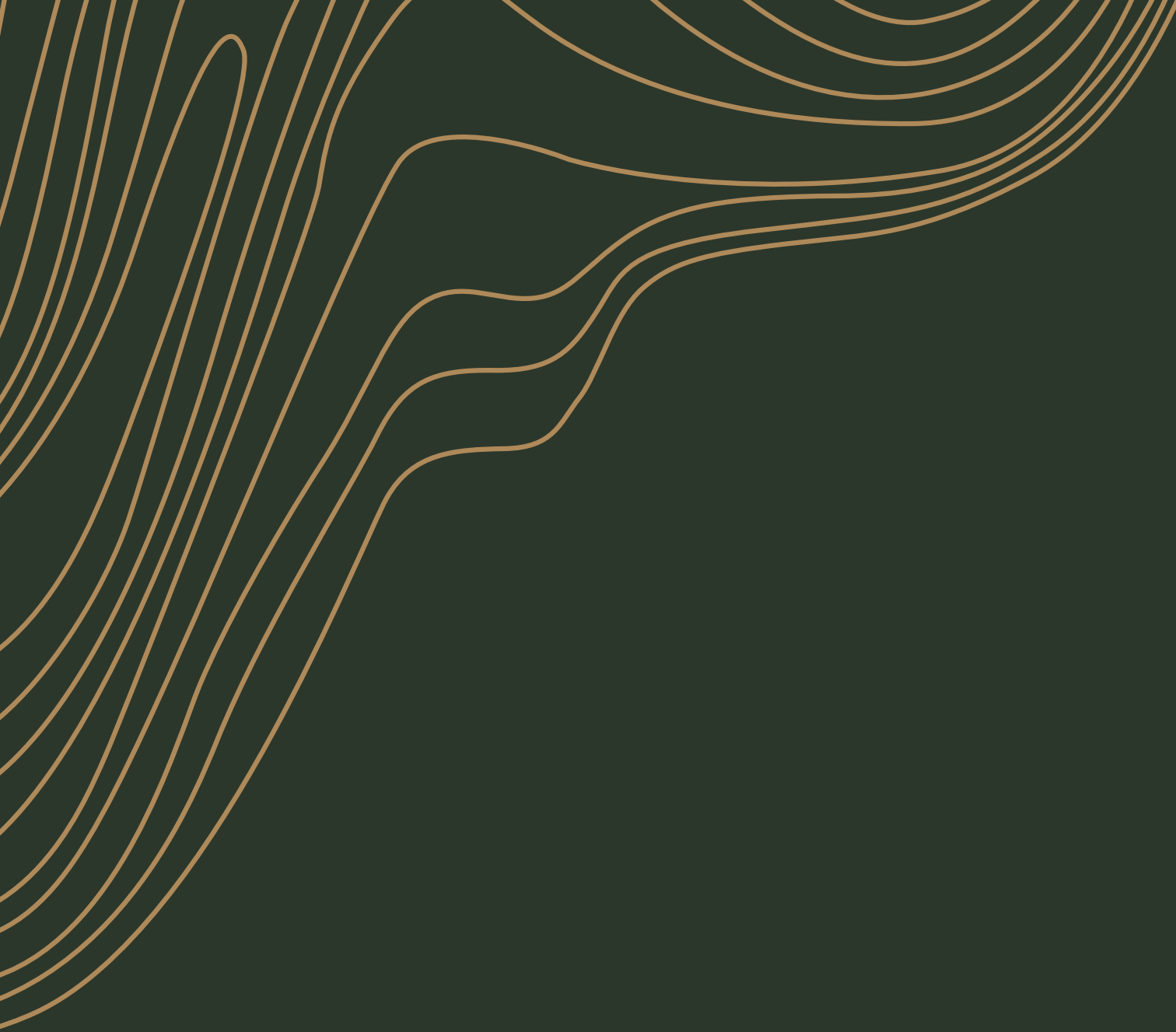
## small plates

<b>CHEESE STUFFED GARLIC BREAD</b> ..... 12	crispy bacon, freshly toasted
<b>TIGER PRAWN</b> ..... 16	crispy rice crust, lemon, chili aioli (df)
<b>ARTICHOKE ON HUMMUS</b> ..... 16	olive tapenade, grilled sourdough
<b>BEET ROOT</b> ..... 17	burrata, orange, hazelnut (gf)
<b>EGGPLANT</b> ..... 17	ricotta, salsa verde, arugula
<b>ROASTED BROCCOLI</b> ..... 15	gochujang, yogurt, pumpkin seeds, grana padano
<b>GRILLED ROMAINE</b> ..... 15	feta, tahini garlic dressing, chili oil, dukkah (gf)

## large plates

<b>AHI TUNA NIÇOISE</b> ..... 30	potato, artichoke, olive, edamame, tomato, soy marinated egg
<b>CHICKEN, APPLE, BRIE OPEN-FACED SANDWICH</b> ..... 25	gochujang glaze served <i>with</i> french fries
<b>FLAT IRON STEAK</b> ..... 32	wedge potato, baby green salad
<b>BULGOGI GRILLED CHEESE</b> ..... 27	apple smoked cheddar, baby green salad
<b>PRAWN BUCATINI</b> ..... 28	white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata
<b>RIGATONI</b> ..... 27	pork & beef ragout, gochujang rosé sauce, arugula, grana padano
<b>POACHED EGG SHAKSHUKA</b> ..... 23	pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (df)
<b>FRENCH TOAST</b> ..... 18	honey butter, banana, chantilly, almonds, coconut
<b>EGGS BENEDICT</b> ..... 23	back bacon <i>or</i> spinach and mushroom <i>or</i> salmon gravlax, wedge potato
<b>SESAME BAGEL</b> ..... 23	salmon gravlax, caper, herb cream cheese, baby green salad

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



Journal