



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

small plates

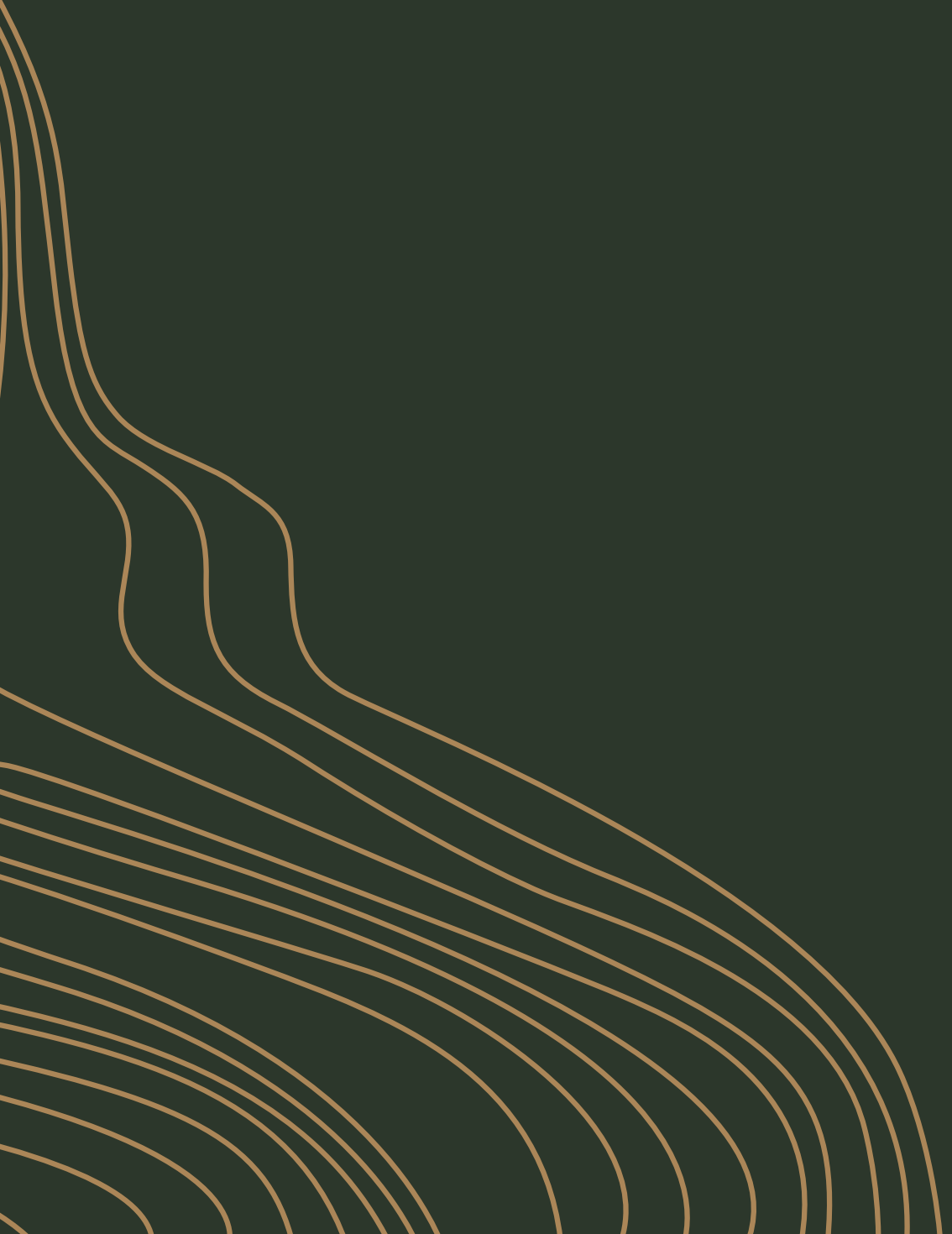
CHEESE STUFFED GARLIC BREAD	12
crispy bacon, freshly toasted	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber (df)	
POTATO MOCHI	16
corn, mozzarella, herb cream (gf)	

vegetables

ARTICHOKE ON HUMMUS	16
olive tapenade, grilled sourdough	
BEET ROOT	18
burrata, orange, hazelnut (gf)	
EGGPLANT	17
ricotta, salsa verde, arugula	
ROASTED BROCCOLI	15
gochujang, yogurt, pumpkin seeds, grana padano	
GRILLED ROMAINE	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
SEARED RICOTTA GNOCCHI	28
mushroom, porcini cream, grana padano	

large plates

AHI TUNA NIÇOISE	30
potato, artichoke, olive, edamame, tomato, soy marinated egg	
CHICKEN, APPLE, BRIE OPEN-FACED SANDWICH	25
gochujang glaze served <i>with</i> french fries	
FLAT IRON STEAK	32
wedge potato, baby green salad	
BULGOGI GRILLED CHEESE	27
apple smoked cheddar, baby green salad	
PRAWN BUCATINI	28
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata	
RIGATONI	27
pork & beef ragout, gochujang rosé sauce, arugula, grana padano	
PORK KATSU	26
apple salsa, yuzu aioli served <i>with</i> fries	



lunch