



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

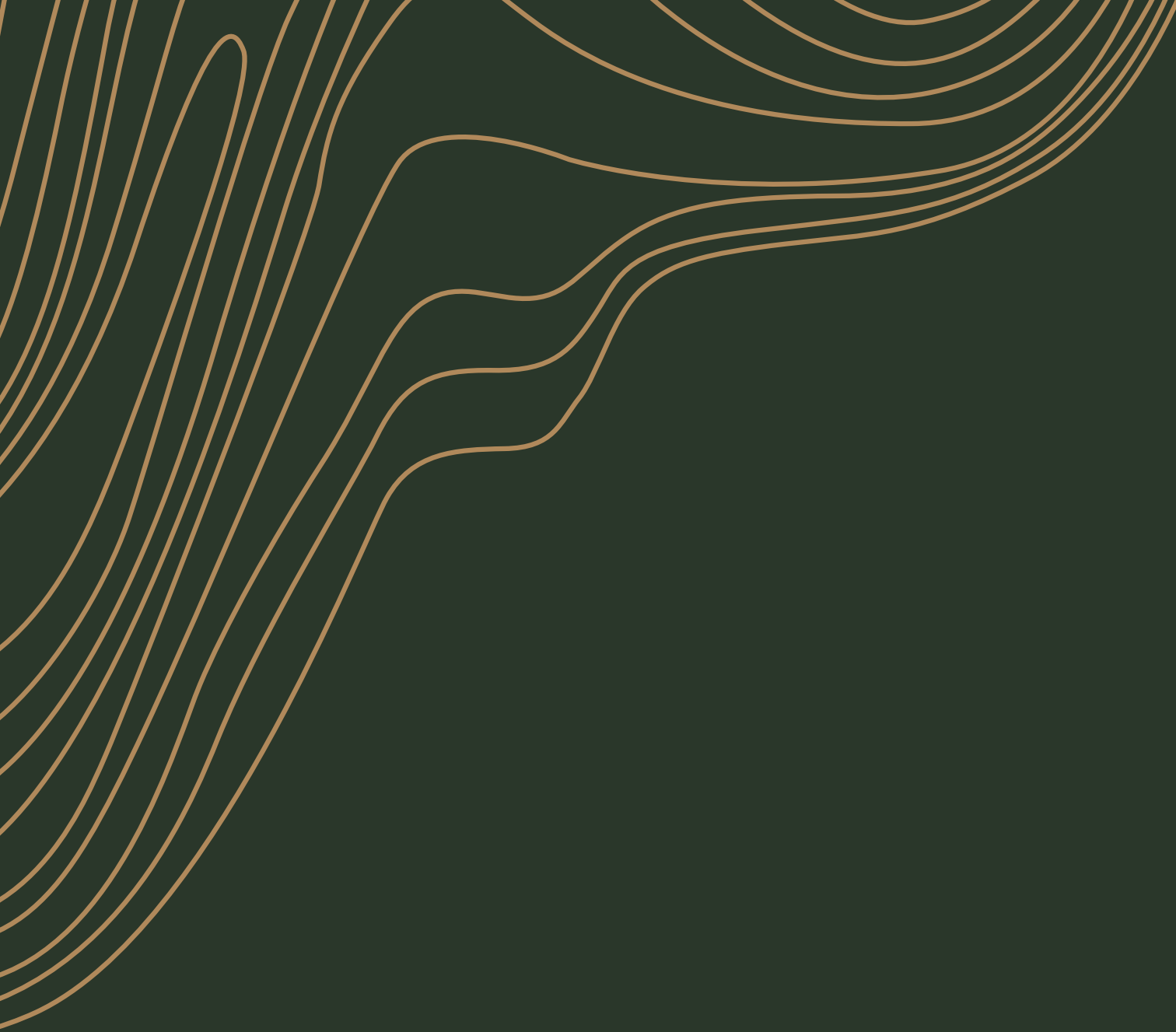
## small plates

<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>BEETROOT</b> ..... 17	burrata, orange, hazelnut (gf)
<b>EGGPLANT</b> ..... 17	ricotta, salsa verde, arugula, crispy chickpea
<b>ROASTED BROCCOLI</b> ..... 15	gochujang, yogurt, pumpkin seeds, grana padano

## large plates

<b>AHI TUNA NIÇOISE</b> ..... 28	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, demi glace
<b>BULGOGI GRILLED CHEESE</b> ..... 27	marinated beef, apple smoked cheddar, pickles served <i>with</i> baby green salad
<b>RIGATONI</b> ..... 27	pork & beef, gochujang rosé sauce
<b>ORCHARD FRITTATA</b> ..... 21	pepper, zucchini, soy glaze, cheese, kimchi
<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 served <i>with</i> wedge potato
<b>CRISPY KIMBAP</b> ..... 23	spicy salmon, kimchi served <i>with</i> salad, sesame vinaigrette

One bill policy and 18% service charge for groups of 6+  
Please inform your server of any allergies. We do not list all ingredients on the menu.



brunch