



(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)	
ARTICHOKE ON HUMMUS	16
olive tapenade, feta, grilled sourdough	

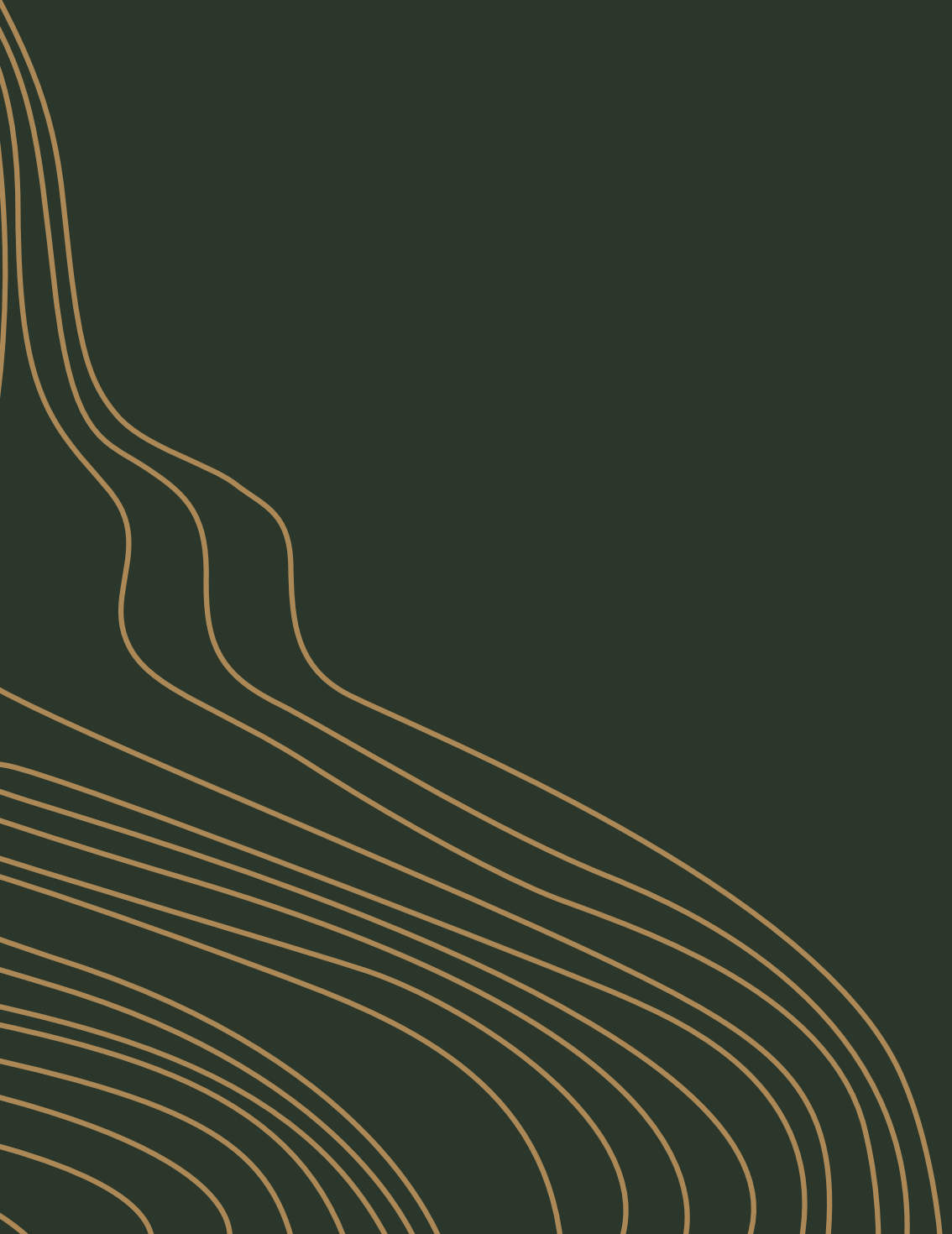
## vegetables

BEETROOT	18
burrata, orange, hazelnut (gf)	
EGGPLANT	17
ricotta, salsa verde, arugula, crispy chickpea	
ROASTED BROCCOLI	15
gochujang, yogurt, pumpkin seeds, grana padano	
GRILLED ROMAINE	16
miso cream, dukkah, chili gremolata, lardon	
SEARED RICOTTA GNOCCHI	28
mushroom, porcini cream, grana padano	
TOFU KATSU	15
sesame chili yogurt, kimchi, za'atar panko	

## large plates

AHI TUNA NIÇOISE	28
potato, artichoke, olive, edamame, tomato, soy marinated egg	
CHICKEN, APPLE, BRIE OPEN-FACED SANDWICH	25
gochujang glaze served with fries	
FLAT IRON STEAK	32
wedge potato, baby green salad, demi glaze	
BULGOGI GRILLED CHEESE	27
marinated beef, apple smoked cheddar, pickles served with baby green salad	
PRAWN BUCATINI	28
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata	
RIGATONI	27
pork & beef, gochujang rosé sauce	
CRISPY KIMBAP	23
spicy salmon, kimchi served with salad, sesame vinaigrette	
LAMB KOFTA CIABATTA	25
tahini yogurt, arugula served with side salad	

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.



lunch