



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

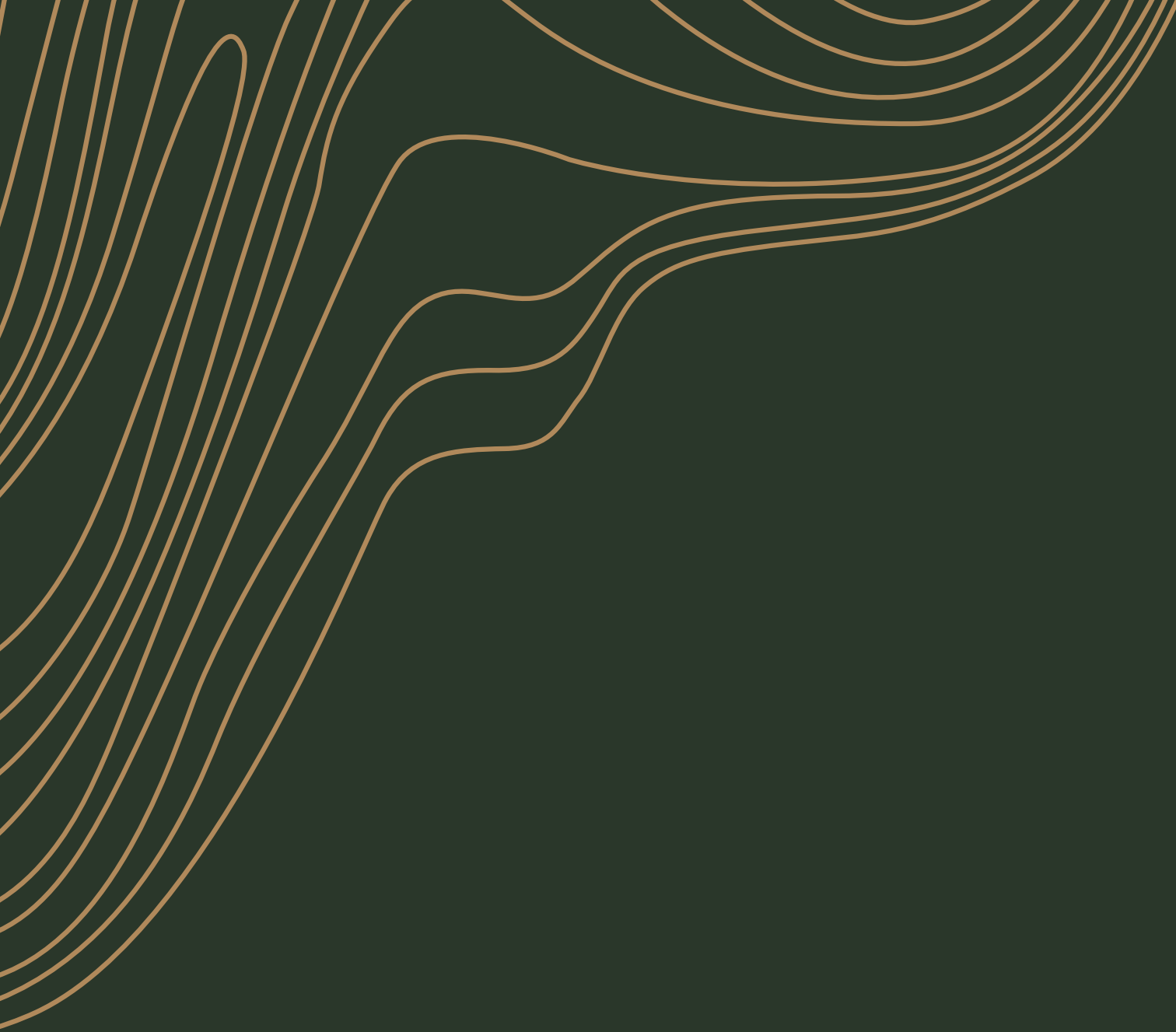
small plates

CHEESE STUFFED GARLIC BREAD 12	
crispy bacon, freshly toasted	
TIGER PRAWN 16	
crispy rice crust, lemon, chili aioli (df)	
ARTICHOKE ON HUMMUS 16	
olive tapenade, grilled sourdough	
BEETROOT 17	
burrata, orange, hazelnut (gf)	
EGGPLANT 17	
ricotta, salsa verde, arugula, crispy chickpea	
ROASTED BROCCOLI 15	
gochujang, yogurt, pumpkin seeds, grana padano	

large plates

AHI TUNA NIÇOISE 28		POACHED EGG SHAKSHUKA 23	
potato, artichoke, olive, edamame, tomato, soy marinated egg		pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (df)	
CHICKEN, APPLE, BRIE OPEN-FACED SANDWICH 25		FRENCH TOAST 18	
gochujang glaze served <i>with</i> french fries		honey butter, banana, chantilly, almonds, coconut	
FLAT IRON STEAK 32		EGGS BENEDICT 23	
wedge potato, baby green salad, demi glace		back bacon <i>or</i> spinach and mushroom <i>or</i> salmon gravlax served <i>with</i> wedge potato	
BULGOGI GRILLED CHEESE 27		CRISPY KIMBAP 23	
marinated beef, apple smoked cheddar, pickles served <i>with</i> baby green salad		spicy salmon, served <i>with</i> salad, sesame vinaigrette	
RIGATONI 27		ORCHARD FRITTATA 21	
pork & beef, gochujang rosé sauce		pepper, zucchini, soy glaze, cheese, kimchi	

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.



Journal