



(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)	
SEARED POTATO MOCHI	15
prosciutto, pea, corn, mozzarella, herb cream (gf)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough (vf)	

vegetables

TOMATO SALAD	18
burrata, fermented plum vinaigrette (gf)	
EGGPLANT	17
ricotta, salsa verde, arugula (vf)	
GRILLED ZUCCHINI	17
zucchini pesto, grilled halloumi, bonito flakes (vf, nf)	
GRILLED ROMAINE	16
miso cream, dukkah, chili gremolata, crispy prosciutto	
SEARED RICOTTA GNOCCHI	28
mushroom, porcini cream, grana padano	

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 french fries	
FLAT IRON STEAK	32
wedge potato, baby green salad, demi glace	
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, served with salad, sesame vinaigrette	
LAMB KOFTA	25
tahini yoghurt, arugula, smoked cheddar served with side salad	

One bill policy with 20% gratuity for groups of six or greater.
Individual ingredients are not all listed.. Please inform your server of any allergies.

lunch

