



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

small plates

CHEESE STUFFED GARLIC BREAD	12
bacon bits, freshly toasted	
TIGER PRAWN	16
rice crust, lemon, chili aioli (df)	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber (df)	
POTATO MOCHI	15
herb cream, prosciutto, edamame, grana padano	
MUSSELS	18
white wine sauce	

vegetables

BEETROOT	18
burrata, plum vinaigrette, hazelnut (gf)	
EGGPLANT	17
ricotta, salsa verde, arugula (vf)	
SEARED ZUCCHINI	17
zucchini pesto, grilled halloumi, bonito flakes	
GRILLED ROMAINE	16
miso cream, dukkah, chili gremolata, crispy prosciutto	
RICOTTA GNOCCHI	28
mushroom, porcini cream, grana padano	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough (vf)	

large plates

LAMB KOFTA	25
tahini yoghurt, arugula, smoked cheddar served with side salad	
CHICKEN, APPLE, BRIE	25
OPEN-FACED SANDWICH 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	
AHI TUNA TARTARE SANDWICH	25
served with french fries or artisan green salad	

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

lunch

