



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

small plates

CHEESE STUFFED GARLIC BREAD	12
herbed cream, corn, bacon bits	
TIGER PRAWN	17
rice crust, lemon, chili aioli	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber	
BISON TARTARE	25
foie gras mousse, salsa verde, nori chips	
FOCACCIA	16
crostini, gochujang marinated tomato, anchovy, crème fraîche	

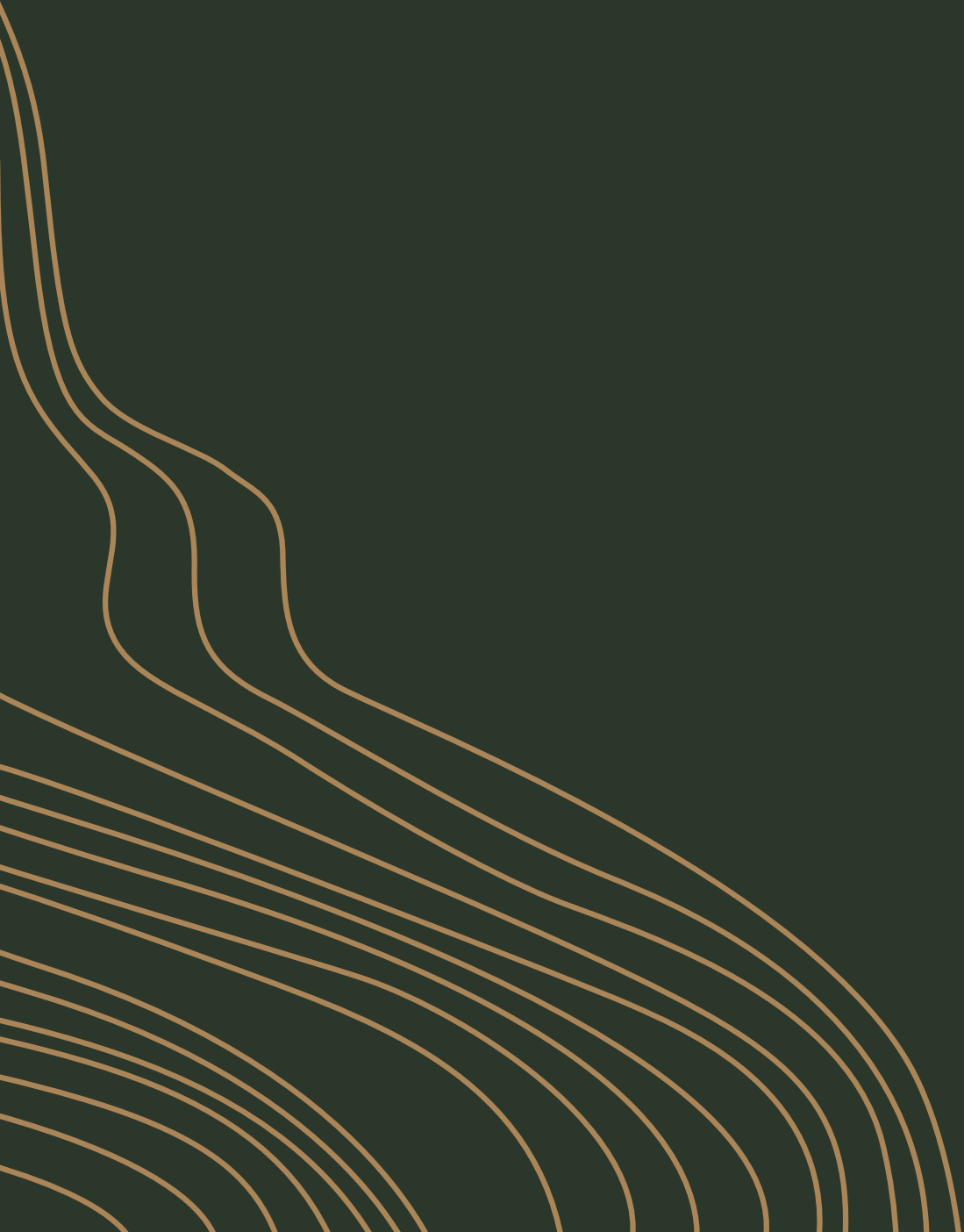
vegetables

TOMATO & BURRATA	19
cherry tomato, cucumber, burrata, balsamic glaze, lemon zest	
EGGPLANT	17
ricotta, tahini, salsa verde, arugula	
SEARED ZUCCHINI	18
zucchini pesto, grilled halloumi, bonito flakes	
GRILLED ROMAINE	16
miso cream, dukkah, prosciutto, chili gremolata	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, flatbread	
CHILLED PASTA	27
fresh housemade pasta, gochujang vinaigrette, artichoke, sesame oil, tomato	

large plates

LAMB KOFTA	25
pita, salsa verde, crème fraîche, mint, flatbread	
CHICKEN, APPLE & BRIE SANDWICH	25
gochujang glaze, served with french 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, spicy gochujang rosé sauce, arugula	
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