



(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 (nf)	
TIGER PRAWN	17
rice crust, lemon, chili aioli (df, nf)	
SALMON CRUDO	19
gochujang vinaigrette, apple, radish, cucumber (nf)	
BISON TARTARE	25
foie gras mousse, salsa verde, nori chips (nf)	
FOCACCIA	16
gochujang marinated tomato, anchovy, crème fraîche (nf)	

vegetables

TOMATO & BURRATA	19
cherry tomato, cucumber, burrata, balsamic glaze, lemon zest (gf, nf)	
EGGPLANT	18
ricotta, tahini, salsa verde, arugula (nf, vf)	
SEARED ZUCCHINI	18
zucchini pesto, grilled halloumi, bonito flakes (gf, nf, vf)	
GRILLED ROMAINE	16
miso cream, dukkah, prosciutto, chili gremolata (gf, vf)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, flatbread (nf, vf)	
CREAMY MUSHROOM RAMEN	27
fresh house made noodles, soy marinated egg, porcini cream broth, green onion	

large plates

LAMB KOFTA FLATBREAD	25
salsa verde, crème fraîche, mint (nf)	
CHICKEN, APPLE, BRIE SANDWICH	25
gochujang glaze, served with french fries (nf)	
FLAT IRON STEAK	32
wedge potato, baby green salad, demi glace (nf)	
BULGOGI GRILLED CHEESE	27
marinated beef, applewood smoked cheddar, pickles, served with baby green salad	
PRAWN LINGUINI	28
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata (nf)	
RIGATONI	27
pork & beef, spicy gochujang rosé sauce (nf)	
AHI TUNA TARTARE SANDWICH	25
served with french fries or artisan green salad (nf, df)	
CRISPY KIMBAP	23
spicy salmon, sesame dressing served with salad (nf, df)	

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

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