



## GRAZING & SHARING

### DIY Buns, Wraps & Cups

<b>Cheeseburger Bao</b>	<b>6.5</b>
<u>w</u> Manchego cheese, pickled red onion, dill pickle, relish & mustard mayonnaise	
<b>Sticky Pork Belly Gua Bao</b>	<b>6.5</b>
<u>w</u> Spicy carrot slaw, hoisin, sriracha, crushed peanuts & coriander	
<b>Chicken Karaage Bao</b>	<b>6.5</b>
<u>w</u> Pickled chilli cucumber, yuzu kewpie mayonnaise, spring onion	
<b>Cajun Chicken Roti</b>	<b>6.9</b>
<u>w</u> Barbecued corn salsa, shredded cos & chimichurri yoghurt	
<b>Sesame Crumbed Flathead Tacos</b>	<b>6.9</b>
<u>w</u> White cabbage slaw, baha sauce, chipotle salsa fresca & lime	
<b>Roasted Cauliflower Hommus</b>	<b>7.7</b>
<u>w</u> Toasted flatbread, crispy spiced chickpeas & coriander (V)	
<b>Vietnamese Spring Rolls (2)</b>	<b>9.9</b>
<u>w</u> Iceberg lettuce, asian herbs & nuoc cham (V)	

MINIMUM 10 PER SERVE

48 HOURS NOTICE REQUIRED ON GRAZING/SHARING MENU

### Sharing Plates

<b>Pide Pizza*</b>	<b>4.7</b>
– Heirloom tomato, fior di latte & basil (V) – Potato, provolone & cavolo nero (V) – Pork sausage, zucchini & baby capers – Salami, jalapeno & scamorza	
<b>Gozleme <u>w</u> Lemon &amp; Greek Yoghurt*</b>	<b>4.9</b>
– Spiced lamb, swiss chard & haloumi – Feta, ricotta, spinach & kale (V)	
<b>Savoury Tart <u>w</u> Poppy Seed Cheese Pastry</b>	<b>6.5</b>
– Speck, leek, ricotta & broad bean – Spinach, red onion jam, provolone & chive (V)	
<b>Kung Pao Chicken</b>	<b>7.9</b>
<u>w</u> Betel leaves, crushed peanuts & sticky rice	
<b>Tahini Lamb &amp; Pine Nut Meatballs</b>	<b>7.9</b>
<u>w</u> Millet tabbouleh & sumac yoghurt (GF)	
<b>Piri Piri Prawns (2)</b>	<b>10.9</b>
<u>w</u> Chargrilled sourdough, basil chimichurri & lemon	
<b>Beer &amp; Miso Lamb Ribs (3)</b>	<b>10.9</b>
<u>w</u> Radish cucumber salad & chilli sesame kewpie (GF)	

MINIMUM 8 PER SERVE

\*PIZZA AND GOZLEME TO BE ORDERED IN MULTIPLES OF 8

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### BOARDS & PLATTERS

<b>Seasonal Fruit Platter</b>	<b>6.8</b>
<b>Local Brie, Blue &amp; Cheddar</b>	<b>12.9</b>
<u>w</u> Sourdough fig loaf, lavosh, candied walnuts, muscatels & quince paste	
MINIMUM 5 PER SERVE	
<b>Vegan Omakase</b>	<b>13.9</b>
– Agedashi tofu, cauliflower & radish pickle, edamame, togarashi grilled asparagus, wasabi peas, miso white bean puree, okonomiyaki & blue corn chips (VG)(GF)	
<b>Middle Eastern Dips &amp; Mezze</b>	<b>13.9</b>
– Muhammara, labneh, beetroot hommus, harissa lamb, grilled haloumi, felafel, millet tabbouleh & toasted laffa	
<b>Charcuterie</b>	<b>14.9</b>
– Prosciutto, bresaola, salami, jamon, onion jam, dijon, caperberries, cornichons & zucchini pickle <u>w</u> sourdough	
<b>Sushi &amp; Roll</b>	
– Futomaki & California rolls	<b>2.9</b>
– Nigiri & maki	<b>3.9</b>
– Vietnamese rice paper rolls	<b>3.9</b>
– Peking duck & Vegetarian crepe	<b>4.7</b>
<u>w</u> soy   pickled ginger   wasabi   peanut lime hoisin   tamari (GF)	

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