



GRAZING & SHARING

DIY Buns, Wraps & Cups

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

MINIMUM 10 PER SERVE

48 HOURS NOTICE REQUIRED ON GRAZING/SHARING MENU

Sharing Plates

Pide Pizza*	4.7
– Heirloom tomato, fior di latte & basil (V)	
– Potato, provolone & cavolo nero (V)	
– Pork sausage, zucchini & baby capers	
– Salami, jalapeno & scamorza	
Gozleme <u>w</u> Lemon & Greek Yoghurt*	4.9
– Spiced lamb, swiss chard & haloumi	
– Feta, ricotta, spinach & kale (V)	
Savoury Tart <u>w</u> Poppy Seed Cheese Pastry*	5.9
– Speck, leek, ricotta & broad bean	
– Kale, red onion jam, goats curd & herb (V)	
Kung Pao Chicken	7.9
<u>w</u> Betel leaves, crushed peanuts & sticky rice	
Tahini Lamb & Pine Nut Meatballs	7.9
<u>w</u> Millet tabbouleh & sumac yoghurt (GF)	
Piri Piri Prawns (2)	10.9
<u>w</u> Chargrilled sourdough, basil chimichurri & lemon	
Beer & Miso Lamb Ribs (3)	10.9
<u>w</u> Radish cucumber salad & chilli sesame kewpie (GF)	

MINIMUM 8 PER SERVE

*PIZZA AND GOZLEME TO BE ORDERED IN MULTIPLES OF 8

*SAVOURY TART TO BE ORDERED IN MULTIPLES OF 9

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BOARDS & PLATTERS

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

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