



## GRAZING & SHARING

### DIY Buns, Wraps & Cups

- Crumbed Eggplant Bao** 6.9  
w Chilli cucumber pickle, coriander, hoisin & lemon kewpie (V)
- Southern Fried Chicken Bao** 6.9  
w Dill pickle, kimchi, lime kewpie mayonnaise & spring onion
- Sticky Pork Belly Gua Bao** 6.9  
w Spicy carrot slaw, hoisin, crushed peanuts & coriander
- Paneer Frankie | Chilli Paneer Roti** 6.9  
w Roasted red pepper & onions, cucumber, green chutney & chilli vinegar
- Vietnamese Spring Rolls (2)** 10.9  
w Iceberg lettuce, asian herbs & nuoc cham (V)

### MINIMUM 12 PER SERVE

### Sharing Platters

- Pizza\*** 5.5  
– Wild mushroom, fior di latte & truffle oil (V)  
– Potato, goats curd & cavolo nero (V)  
– Pork sausage, caramelised onion & baby capers  
– Chorizo, jalapeno & scamorza
- Savoury Tart w Poppy Seed Cheese Pastry\*** 7.9  
– Bacon, leek, potato & brussels sprouts  
– Quinoa, red onion jam, feta & spinach (V)
- Roasted Cauliflower Hommus** 7.7  
w Toasted flatbread, crispy spiced chickpeas & puffed quinoa (V)
- Kung Pao Chicken** 8.9  
w Betel leaves, crushed peanuts & sticky rice
- Barbequed Skirt Steak** 11.9  
w Sourdough, butter lettuce, chimichurri, lime crema & pickled chilli

### MINIMUM 12 PER SERVE

### Boards & Platters

- 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, baby capers & zucchini pickle w sourdough
- Sushi & Roll**
  - Futomaki & California rolls 2.9
  - Nigiri & maki 3.9
  - Vietnamese rice paper rolls 4.4
  - Peking duck & Vegetarian crepe 4.9
- w soy | pickled ginger | wasabi | peanut lime hoisin | tamari (GF)

### MINIMUM 12 PER SERVE

- Seasonal Fruit Platter** 7.5
- Local Brie, Blue & Cheddar** 12.9  
w Sourdough fig loaf, lavosh, candied walnuts, muscatels & quince paste

### MINIMUM 5 PER SERVE

**48 HOURS NOTICE REQUIRED ON GRAZING/SHARING MENU**

