

nibbles

cheesy garlic bread (v) grilled cheese, confit garlic, baguette	10
edamame beans (df, gf, v) sea salt	10
bowl of chips (df, v) japanese mayo	10
bowl of wedges (v) sour cream, sweet chilli	12
fried chicken & ginger gyoza (df) chilli & lemongrass dressing, shizo	17
mushroom & truffle arancini balls (v) tarator, walnuts, parmesan, salsa verde	18
crispy chicken wings (df) kung pao sauce, peanuts, shallot	17
caramelised crispy pork spare ribs (df) twice cooked pork ribs, sticky black pepper sauce	21
salt & pepper calamari (df) spiced salt, shallot & coriander, lime, japanese mayo	19
snapper & tiger prawn spring rolls (df) teriyaki glaze, julienne carrot & coriander	19

light meals

wagyu beef burger lettuce, tomato, miso mustard, cheese, pickle, chips, japanese mayo	23
slow cooked spiced lamb burger pickled cabbage, japanese mayo, rocket, peanuts, chips	22
kaarage chicken sandwich (available until 4pm only) crispy chicken, rocket, cheese, avocado, tomato, japanese mayo, chips	20
haloumi & avocado sandwich (v) (available until 4pm only) rocket, tomato, avocado smash, minted yoghurt, chips	20
rump steak 220g (available until 4pm only) chips, iceberg salad, mushroom sauce	25

viet mint salads

rice vermicelli, mint, bean sprout, cucumber, iceberg, roasted peanuts, pickled carrot, nuoc cham dressing	
snapper & prawn spring rolls	25
lemongrass grilled beef	24
honey & ginger chicken	24
salt & pepper fried tofu	24

- our in-house butcher processes all of our beef. although he is a true craftsman, he cannot cut to the gram so weights are approximate
- tips are most welcome & go to the person(s) who served you
- one bill per table
- all of our food may contain nuts, gluten and shellfish. although all care is taken, trace elements are unavoidable in all meals
- our chefs are happy to try & cater for any dietary requirement. please notify your waiter
- cakeage fees apply to all cakes brought into the venue
- surcharge applies on all credit cards (0.94%)

pizza

margherita (v) fior di latte, basil, tomato, olive oil	23
peperoncino spicy chicken, sopressa, mushroom, mozzarella, chilli	24
gambero prawns, prosciutto, fior di latte, tomato, kalamata olive, basil	26
salsiccia smoked pork sausage, broccoli, blue cheese, red onion, green shallots	24
calabria prawns, cherry tomato, oregano, mozzarella, n'duja	25
tartufata mushrooms, porcini, truffle, taleggio, prosciutto	24
zucchina (v) zucchini, spinach, onion, parsley, cherry tomato, goat's cheese	23
carnivora sopressa, n'duja, pork sausage, spicy chicken, mozzarella	26
prosciutto & fichi fresh fig, apple, blue cheese, prosciutto, red onion, rocket	24

mains

braised lamb shank slow cooked in a spiced sauce, pak choy, steamed ginger rice, coriander, peanuts	34
crispy skin chicken special fried rice, char siu pork, son-in-law-egg, soy broth, greens	34
giant rump 400g chips, iceberg salad, mushroom sauce	39
slow cooked meaty beef ribs (df) smokey whisky bbq sauce, chips, coleslaw	37
rib fillet 300g chips, iceberg salad, pepper sauce	43
pumpkin, spinach & ricotta lasagne (v) three cheeses, béchamel, iceberg salad	28
wagyu beef lasagne ragu, béchamel, parmesan, iceberg salad	29
fish & chips beer battered dory, chips, iceberg salad, lemon, tartare	29

desserts

tiramisu peanut praline, berry compote, ice cream	15
apple crumble tart crème anglaise, vanilla bean ice cream	15
lemon meringue tart fresh berries, vanilla bean ice cream	15
chocolate terrine vanilla ice cream, raspberries	17
sticky date pudding butterscotch sauce, cinnamon crumble, pecans, vanilla ice cream	17
banana sundae banana, coeur a la crème, snickers ice cream, caramel, chocolate, marshmallow, peanut	17
passionfruit pavlova meringue passionfruit curd, assorted fruit	17
baileys affogato vanilla ice cream, peanut praline, savoirdi biscuit, espresso	17