Dine

Starters

TURKISH BREAD W CHAM CHAM CHILLI BUTTER // 16.0
V

TEMPURA PRAWNS W AIOLI (8) // 19.0

Mains

PASTA W BLISTERED CHERRY TOMATOES, HEIRLOOM TOMATOES, BASIL & BURRATA // 35.0
V

FRIED TOFU W NAM JIM,VERMICELLI NOODLES & EDAMAME SALAD // 32.0
V, VG, DF, GF

CHICKEN BREAST W WHITE BEAN & SPINACH RAGU, SHAVED FENNEL & SALSA VERDE // 40.0
GF, DF

BARRAMUNDI W ROASTED POTATOES, CHERRY TOMATOES, GARLIC & ASPARAGUS SERVED W LEMON BEURRE BLANC // 45.0
GF, DF, AF

SHORT RIB BURGER W KIMCHI, FRIED SHALLOTS & MAYO SERVED W FRIES // 38.0
GFO, DFO

BEEF PORTERHOUSE STEAK W CHAM CHAM CHILLI BUTTER*, FRIES & SALAD // 48.0
*SWAP BUTTER FOR GRAVY (GF, DF)

PORCHETTA W APPLE PUREE, CRISPY POTATOES & FENNEL SALAD // 45.0
GF, DF

v = vegetarian, vg = vegan, gf = gluten-free, df = dairy free, o = option available,
p = contains peanuts, tn = contains tree nuts, nfo = nut free option, af = alcohol free
NOTE: While we do our best to accommodate for all dietary requirements, we are not a dedicated gluten-free restaurant and cannot ensure that cross-contamination will never occur

Sides

BEETROOT W ORANGE, TOASTED PEPITAS, RADICCHIO & YOGHURT DRESSING // 17.0
V, GF

FARRO SALAD W PEA TENDRILS, CAPSICUM, MINT, PARSLEY, CUCUMBER W POMEGRANATE DRESSING // 15.0
V, VG, DF

BROCCOLINI W LEMON, SUNFLOWER SEEDS & CHILLI // 16.0
V, VG, DF

GARDEN SALAD // 14.0
V, VG, GF, DF

FRENCH FRIES // 12.0
V, VG, DF, GF

To Finish

AFFOGATO // 14.0
ICE CREAM, ESPRESSO & BISCOFF BISCUIT
ADD BAILEYS + 10.0

SIGNATURE CAKE // 9.5
PLEASE ASK STAFF FOR FLAVOURS
VGO, GFO, DFO, NFO

CHEESE PLATE // 38.0
THREE KINDS OF CHEESE, RELISH, CRISPBREAD & QUINCE
V, GFO

CHARCUTERIE PLATE // 33.0
THREE KINDS OF MEAT & PRESERVED VEGETABLES
DF, GF