

small plates

Designed to be shared! Enjoy 3 for 2 on all our small plates, Monday to Thursday

CLASSIC & INDULGENT

fries

smoked garlic & chimichurri dip
4.75 | vg/ngc

salt 'n' pepper fries

cajun chilli oil, feta & burger sauce
8 | v/vg*

charred focaccia

honey & almond butter
6 | v

halloumi

wrapped in kataifi pastry, chilli & lime honey
9.5 | v

chorizo croquettes

smoked lime mayo
9.5

LIGHT & ZESTY

olives

lime, mezcal, red chilli
5.5 | vg/ngc

edamame, hispi & cucumber

soy, sesame & ginger dressing, togarashi
6 | vg/ngc

whipped feta

charred tenderstem, pickled pomegranate, almond crumb
9.5 | vg/ngc

PROTEIN-LED

tender short rib skewers

lemongrass sauce, spicy potato puffs
11

garlic & chilli prawns

torched lime, charred focaccia
11 | ngc*

katsu chicken bao bun

cucumber & katsu dipping sauce
10.5

salt & chilli chicken

smoked garlic sauce
9.5 | ngc

larger plates

steak & eggs

flat iron, poached eggs, whipped feta, chimichurri
20 | ngc

wagyu burger

maple bacon, smoked cheddar, pickles, burger sauce, fries
20

grilled avo

focaccia, smashed avo, pomegranate dressing, torched feta
14 | v/vg*/ngc*

salt & chilli chicken waffle

watermelon, furicake, maple
16.5

hoisin pork tacos

sesame & chilli dip, torched lime
14

sesame chicken caesar salad

lime & chilli dressing
16

rice noodle salad

lemongrass sauce, charred tenderstem, crispy noodles, togarashi
13.5 | vg/ngc

sunday

roast sirloin of beef (sharing)

roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce
42 | ngc*

roast sirloin of beef (single)

roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce
21 | ngc*

veggie wellington (single)

roast potatoes, heritage carrots, grilled tenderstem, creamed savoy cabbage, gravy & mustard sauce
17.5 | vg/ngc*

v vegetarian vg vegan ngc non-gluten containing
* can be modified - vg* can be made vegan for example.

Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances, please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.



sweet

apple pie spring rolls

miso custard

7.5 | v

black forest baked alaska

chocolate fondant, cherry compote, cherry sorbet,
torched marshmallow

8 | v

passionfruit sorbet

baked pineapple, coconut & oat crumb

7.5 | vg/ngc

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