



FOOD MENU

Snacks

OLIVES 7
Yuzu, Orange, Chilli, Star anise, Cinnamon, Garlic & Garden herbs. (V,GF)

HOUSE PICKLES 5
Radish, Carrot, Cucumber, Onion & Mushroom. (V,Gf)

SPICED NUTS 7
Mixed nuts, Sesame, House spices. (V,GF)

SYDNEY ROCK OYSTERS
Three Natural Oysters - 12
Three w/ Gin & Pomegranate -15

Charcoal Grilled (Two Skewers)

CRISPY FRIED TOFU 8
W/ Saut& Mushrooms, Daikon, Dashi, & Shallots.

EGGPLANT 8
W/ Gin and Miso, Paprika, & Garlic Chips

GRILLED SALMON 12
W/ House made Teriyaki & Red Sorrel

SEARED TUNA 14
W/ Charred Avocado, Ginger & Sesame

HOT SMOKED SALMON 12
W/ Hot Smoked & Tsukemono.

YELLOWTAIL KINGFISH 15
W/ Yuzu, Dashi & Coriander.

SOUTH AFRICAN LAMB CUTLET 17
W/ Oregano, Paprika, Cayenne pepper & Coriander

RIVERINE BEEF RUMP 17
W/ Preserved Gremolata, Pistachio & Onion

BLACK BERKSHIRE PORK BELLY 15
W/ Sweet Miso, Cauliflower, Spiced Almond & Herbs.

CHICKEN WINGS 6
W/ Pickled Cabbage

CHICKEN DRUMSTICKS 9
W/ Pickled Cabbage

CHICKEN HEARTS 5
W/ Pickled Cabbage



FOOD MENU

Big Appetite

CHIPS	8
<i>W/ Furikaki salt and Kimchi Mayo</i>	
CHARCOAL GRILLED WAYGU BEEF BURGER	18
<i>W/ Jack cheese, Pickle, Mustard, Lettuce, Tomato, BBQ sauce & Chips</i>	
CHICKEN BURGER	17
<i>W/ Teriyaki, Coleslaw, Mayo & Chips</i>	
MISO TOFU	16
<i>W/ Carrot, Lettuce, Pickles, Spiced almond, Chillies, Mayo & Chips</i>	
KUWAITI FRIED CHICKEN	26
<i>W/ Pickles and Chilli mayo (6 Pieces)</i>	

Salads & Bowls

SALMON POKE BOWL	22
<i>Grilled Salmon, Avocado, Corn, Wakame, Edamame, Cucumber, Carrot, Quinoa & Sesame</i>	
BUDDHA BOWL	18
<i>Sauté Mushroom and Seasonal greens, Quinoa, Heirloom Tomato, Avocado, Cabbage Carrot & Cauliflower</i>	
WARM CAULIFLOWER & SPICED ALMOND	17
<i>Kale Tabouli, Sweet corn, Tomatoes, Pickles, Soft herbs & Citrus Vinaigrette</i>	

