

cocktail menu



SERVE ME COLD

Soy glazed tuna, radish, wasabi cream, salmon pearls (GF)

Snapper ceviche, corn tostada, lime, jalapeno (GF)

Avocado, freekeh crisp, pomegranate,
wattleseed and myrtle dukkha (GF) (DF) (Vegan)

Cumin crisp, zaalouk, feta, olive (GF) (V)

Tapioca cracker, papaya, mango, sesame,
mint (GF) (DF) (Vegan)

Confit chicken, parmesan tuile, caesar aioli,
bacon crumb (GF)

Smoked chicken, sesame tuile,
avocado and yuzu cream

Char siu duck and kohlrabi pancake,
spring onion (GF) (DF)

Korean pepper beef, cucumber, mango, mint (GF) (DF)

SERVE ME HOT

Gin cured salmon, rosemary, tonka bean (GF) (DF)

Crispy prawn wonton, furikake mayo, fingerlime

Sesame crusted haloumi, mint, lemon puree (GF) (V)

Fried mac and cheese, soy ketchup, pickled chilli (V)

Chicken okonomiyaki, shiitake, puffed rice, kewpie

Sticky pork, pineapple, peanut, spring onion (GF)

Korean fried chicken, miso, kombucha BBQ sauce (GF)

Braised lamb and pea croquette, mint aioli, pea shoot

Seared beef, polenta, chimichurri, dried corn (GF)

BOWL ME OVER

Seared tuna, raw slaw, ponzu, wild rice, shiso (GF) (DF)

Barramundi, white bean, spinach, lemon, herbs (GF) (DF)

Confit chicken, haloumi salad, dried kalamata,
cucumber, preserved lemon (GF) (DF)

Cardamom roasted lamb shoulder, yoghurt,
chickpeas, mango salsa (GF)

AFTER DARK

Crispy fish bocadillo, herb aioli, pickled chillies

Fried chicken bao, miso ranch dressing,
minted cucumber

Cochinita pork quesadilla, smoked cheddar,
green pepper salsa (GF)

Korean BBQ brisket bun, gochujang,
kim chi cucumbers

NAUGHTY CORNER

Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gâteau (GF)

Pina colada panna cotta (GF)

Lemon and thyme baby cake (GF)

Goat's curd, grilled stone fruit, walnut crisp