
Share Menu

Available 12:00pm — late

small & share.

Toasted Garlic ciabatta ^V	\$11
Wedges with sour cream, sweet chilli ^V	\$15
Fries with tomato sauce ^V	\$10
Bruschetta of heirloom tomatoes, buffalo mozzarella, vincotto drizzle ^V	\$18
Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) ^V	\$16
JFC: Japanese fried chicken tenders, yuzu mayo, sesame seeds	\$18
Sesame tofu salad, chilled somen noodles, edamame, pickled red onion, snow pea, shiso and a black vinegar dressing ^{VG}	\$16
Char grilled Cauliflower, beetroot, tahini yoghurt, wattle seed dukkha ^{VG}	\$16
Salt and pepper squid, lime aioli	\$13
Prawn Gyoza, chilli bean dipping sauce, Japanese pickles 🌶️	\$16
Sticky chicken wings, cucumber, lime and coconut dipping sauce	500gm: \$16 / 1kg: \$32
Crispy pork salad, Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime 🌶️	\$18
Seared scallops with wasabi green pea puree, crispy seaweed, ginger soy (4) ^{GF}	\$20
Pork belly tacos; achiotte, cucumber, avocado, salted cabbage, adobo sauce, corn tortilla, coriander (2) ^{GF} 🌶️	\$17
Smoky Beef rib bao, cucumber, pickled mustard greens, chilli tamarind dressing, coriander, fried shallots (3) 🌶️	\$18
Tapas plate: Grilled chorizo, stuffed piquillo peppers, jamon, sardines escabeche, manzanillo olives and ciabatta ^{GFA}	\$38

pizza. ^{GFA}: add \$4

Margarita: Tomato passata, buffalo mozzarella, garden herbs, sea salt ^V	\$18
Puttanesca: Kalamata olives, baby capers, roasted red peppers, cherry tomatoes, mozzarella, parsley, chilli and garlic ^{V/VGA}	\$19
Prosciutto: Prosciutto, buffalo mozzarella, heirloom tomatoes, basil, balsamic reduction	\$20
Lamb: Slow cooked lamb shoulder, shaved brussel sprouts, black garlic, fetta, oregano and mozzarella	\$22
Fiery Prawn: Tiger prawns, chilli, garlic, nduja, roasted peppers, sundried tomatoes, mizuna and mozzarella 🌶️🌶️	\$24

Please advise our wait staff of any food allergy requirements