
Share Menu

Available 12:00pm — late

small & share.

Toasted Garlic ciabatta ^V	\$11
Bruschetta of vine ripen tomatoes, goat's cheese mousse, lemon thyme pesto, balsamic reduction ^V	\$9
Pumpkin, fetta and thyme arancini, roasted capsicum coulis (4) ^V	\$16
JFC: Japanese fried chicken tenders, lime aioli, sesame seed salt	\$18
Char grilled Cauliflower, beetroot, tahini yoghurt, wattle seed dukkha ^{VG / GF}	\$16
Salt and pepper squid, lime aioli	\$13
Prawn Gyoza, chilli bean dipping sauce, Japanese pickles 🌶️	\$16
Sticky Korean BBQ chicken wings, kimchi, yangnyeom sauce	500gm: \$16 / 1kg: \$32
Chinese red braised pork shoulder, sticky black vinegar caramel, peanuts, green mango salad, lotus root 🌶️	\$18
— vegan available with sesame king oyster mushroom (upon request)	
Seared scallops, wasabi green pea puree, crispy seaweed, ginger soy (4) ^{GF}	\$20
Soft shell crab bao: Crispy fried soft-shell crab, watercress, radish, chilli salt, pickled red onion, spring onion, szechuan pepper sauce 🌶️	\$18
— add extra bao +\$9 each	
— vegan available with charred five spice cauliflower (upon request)	
French style charcuterie with duck liver pâté, saucisson sausage, comté cheese, cornichons, crusty baguette, house cultured butter	\$28

pizza. GFA: add \$4

Margarita: Tomato passata, buffalo mozzarella, garden herbs, sea salt ^V	\$18
Potato, rosemary, confit garlic, sea salt, chorizo, rocket, vincotto ^{V / VGA}	\$19
Prosciutto: Prosciutto, buffalo mozzarella, heirloom tomatoes, basil, balsamic reduction	\$20
Thyme roasted butternut pumpkin, mozzarella, spinach, goat's cheese, sage, olives ^V	\$19
Fiery Prawn: Tiger prawns, chilli, garlic, nduja, roasted peppers, sundried tomatoes, mizuna, mozzarella 🌶️🌶️	\$24

dietary key.

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan

GF = Gluten Free GFA = Gluten Free Available (upon request)

🌶️ = Mild spice 🌶️🌶️ = Medium spice

Please advise our wait staff of any food allergy requirements