

snacks

3PM – 5PM.

HOUSE FRIES 11

Rosemary salt and tomato sauce

- add aioli 1

+ gluten free available on request
(VG)

SIDEWINDER FRIES 14

With sour cream & sweet chilli

(V)

SHOKUPAN 9

Warm Japanese milk loaf with cinnamon,
rosemary and honey brown butter for two

(V)

NATURAL OYSTERS 24 6pc / 48 12pc

Natural oysters with fermented cucumber,
green apple and lemon

(GF / DF)

KILPATRICK OYSTERS 30 6pc / 54 12pc

Crispy prosciutto and Kilpatrick sauce

(GF / DF)

CRUSTILLANT CHÈVRE 29

Oven-baked Chèvre (goat milk cheese),
fermented chilli, rosemary & honey sambal
wrapped in a crispy filo pastry with fig jam,
salad of frisèe, walnut and radishes

(V / CN)

CHARCUTERIE BOARD 37 / 43 / 49

Your choice of up to three cheeses,

-Six Farms Brie

-Charles Annaud Comte 18 months

-Papillon Roquefort

With fig jam, mt. zero olives, pork rilette,
sliced prosciutto di parma, casalingo mild
salami, "puopolo" saucisson, seasonal
fruits, quince paste, lavosh, crackers and
cornichons

+ gluten free available on request

K.F.C 26

Boneless twice marinated fried chicken
bites (250g) tossed in with your choice of
sauce

+Side of pickled Daikon 0.50

-Spicy and sour Schezwan chilli sauce

-Sweet soy garlic sauce

+ gluten-free available on request

(DF)

SEE YOU @



V - vegetarian / VG - vegan / GF - gluten free / ND - no dairy / CN - contains nuts

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise our team of any dietary requirements. We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.



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