

ALLERGIES OR DIETARY REQUIREMENTS  
PLEASE CONSULT PRIOR ORDERING.  
WE ARE NOT RESPONSIBLE AFTER  
FOOD IS SERVED



# LUNCH

1.65& ALL CARDS  
SPLIT BILL UP TO 5 CARDS  
15% PUBLIC HOLIDAYS

## BAO BUNS

2 BUNS PER SERVE

### Kimchi Beef Bao \$19

beef patties, preserved olive mayo, kimchi and melted cheese

### Panko Crumbed Pork Bao \$18

fried pork fillets, hong kong style tomato gravy and parmesan

### Peanut Butter Tofu Bao \$16 df/ve

marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander

### Duck Breast Bao \$19

smoked oranges, chilli & coconut jam and garlic yoghurt

### Chicken Larb Bao \$18 df

roasted rice seasoning, nahn jim dressing, tomato and cucumber

## BUILD YOUR OWN

### BACON AND EGGS (YOUR WAY)

NO SIDES \$16  
PLUS ANY 1 SIDE \$18  
PLUS ANY 2 SIDES \$21  
PLUS ANY 3 SIDES \$25

\$3 sourdough \$5 haloumi  
\$3 croissant \$5 mushrooms  
\$2 egg (1) \$5 bacon  
\$4 smashed avo \$6 chorizo  
\$4 sautéed spinach \$6 house cured salmon  
\$2.5 hash brown (1) \$2 gochujang hollandaise

\*all comes with sourdough

\*\*individual prices are for add ons

## MAINS

### Platter For 2 \$40

bacon, chorizo, hash browns, mini croissants, smashed avo, mushrooms, fried eggs, halloumi, sourdough, fruit yoghurt bowls and tomato chutney

### Kimchi Bacon Benedict \$20

spinach, poached egg, gochujang hollandaise; on croissant

### Okinawa Taco Rice \$23 gf

dashi & soy beef mince, smashed avo, parmesan béchamel, tomato & bonito salsa; on scorched rice

### House Baked Beans & Chorizo \$22 gf

pommes dauphine, poached egg; lime & wasabi whipped sour cream

### Chilli Con Carne \$23 gf

charred grilled polenta cake, smashed avo, tomato salsa and paprika labne

### Charred Tuna Belly Bowl \$26 gf/dfo

marinated with yuzu, salted chilli & ginger; served with 5-spiced shiitake, garlic yoghurt cucumber, pickled carrots, sautéed spinach, garlic bean sprouts, fried egg and yuzu gochujang dressing; on scorched rice

### House Cured Salmon \$24 gf

cured w yuzu & shichimi togarashi; served w smashed avo, crispy chilli oil and sweet potato & ginger dauphinoise

### Flame Grilled Chicken Thigh \$24 gf/df

marinated w lemongrass & ginger; served w asian herb rice salad, edamame and cucumber

### Sous-Vide Pork Shoulder \$25 gf/df

pickled pumpkin, charred greens, cucumber salad and sweet chilli & lime dressing

### Omelette \$23 gf/veo

crab & tomato salsa, shichimi togarashi; mixed mushrooms, fried laver and bonito butter

### Savoury Crêpes \$23 veo

wholemeal crêpes with béchamel, pulled chicken, sautéed leeks, rosemary roasted mushrooms and spinach salad

### Roasted Pumpkin & Haloumi \$22 gf/ve

prosecco & pea purée; laoganma & cherry roasted salsa; toasted almonds and za'atar spices

### Gnocchi \$20 gf/ve

tomato, mixed mushrooms, tamarind and ginger +bocconcini \$4

### Açai Bowl \$18 gf/veo

gluten free house granola, chia seeds, seasonal fruits, coconut flakes, coconut panna cotta and dried mango

### Pancakes \$19 ve

panko crumbed banana, kinako, spiced maple syrup and vanilla ice cream +bacon \$5 /replace banana w bacon \$3

## NIBBLES

### Duck Fat Roasted French Fries \$8.5 gf/veo

pho broth aioli

### Sweet Potato Chips \$10 gf/df/ve

lemon & mixo aioli; chickpea battered +plum powder \$0.8

## DESSERT

### Sizzling Chocolate & Almond Brownie \$16

butterscotch ice cream, caramel gf/ve popcorn and chocolate fudge sauce

### Sizzling Matcha & White Choc Brownie \$16

matcha ice cream, meringue and white choc & miso sauce gf/ve

### Crème Brûlée \$15 gf/ve

mixed berry compote and vanilla ice cream

### Ice Cream Crêpes \$13 ve

vanilla ice cream wrapped in crêpes w burnt butter orange sauce or chocolate fudge sauce

### Dark Chocolate & Cherry Torte \$15 gf/ve

cherry labne, almond dacquoise, red wine dates & sultanas and vanilla ice cream

### Plum, Apple & Ginger Crumble \$15 gf/ve

hazelnut creme anglaise, vanilla ice cream and assam tea & white choc ganache

### Black Sesame & Coconut Panna Cotta \$14

brown sugar syrup, ginger & fennel gf/df seed stewed apples and walnut crumb

### Taro Bavaroise \$15 gf

earl grey tea sago, charred lychees and vanilla sable biscuits

GF - GLUTEN FREE VE - VEGETARIAN  
DF - DAIRY FREE O - OPTION

ALL EXTRA SAUCES INCUR ADDITIONAL CHARGES