

SMALL PLATES

SERVED ALL DAY
SMALL PLATES DESIGNED FOR SHARING



BREAD & OLIVES

NOCELLARA OLIVES 4.5
FOCACCIA, SH BUTTER (V) 4.5

VEG

2 SHREDDED MUSHROOM BAO'S, II
ASIAN SLAW, SMOKEY BBQ SAUCE
(VE)
PADRON PEPPERS, SALT + 4.5
PEPPER SEASONING (VE)
SMOKED GARLIC BUTTER, FETA 6.5
+ SUNDRIED TOMATO FLAT
BREAD
SALT BAKED BEETROOT, 7.5
WHIPPED GOATS' CHEESE,
HONEY, TOASTED WALNUTS
STICKY SOY + SESAME 8
CAULIFLOWER WINGS (VE)

SIDES

HALLOUMI FRIES, CHILLI 6
HONEY
SESH FRIES; CRISPY 8
PANCHETTA, TRUFFLE MAYO,
SMOKED CHILLI JAM, PARMESAN,
CHIVES
FRIES, AIOLI (VEO) 4
PATATAS BRAVAS (V) 5
PARMESAN PUFFS, TRUFFLE 5
BLACK PEPPER MAYO (V)

MEAT

2 KOREAN CHICKEN BAO'S, II
ASIAN SLAW, FURIKAKE
2 PULLED PORK BAO'S, II
SPRING ONION, PICKLED RED
ONION, SMOKEY BBQ SAUCE
TORI KARA AGE 7
(JAPANESE FRIED CHICKEN)
MISO, SESAME AND LIME
DRESSING
PICANHA RUMP STEAK, CRISPY I3
SHALLOT RINGS, SHOESTRING
POTATOES, PEPPERCORN SAUCE
SOY GLAZED BELLY PORK, 7.5
FURIKAKE
SALT + PEPPER CHICKEN WINGS 6.5
2 BEEF BRISKET SLIDERS, 8
GHERKINS, CRISPY ONIONS,
SHALLOT MAYO
2 DOUBLE CHEESEBURGER II
SLIDERS, BACON JAM, CRISPY
SHALLOT RINGS, AIOLI

FISH

CHILLI + GARLIC TIGER 8.5
PRAWNS
COD CROQUETTES, CURRIED 7.5
TARTARE SAUCE
CRABCAKES, SWEETCORN 8
PUREE, CHARRED CORN,
FURIKAKE
CITRUS + GIN CURED SALMON 7
WITH CRÈME FRAICHE, CUCUMBER
RIBBONS AND LEMON BALM

SCAN THE QR CODE TO
ORDER FOOD + DRINKS
STRAIGHT TO YOUR
TABLE

