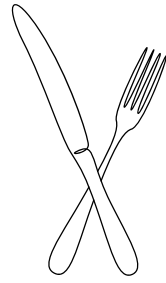


# To Share



Candied Walnuts <i>GF &amp; V</i>	6	Pork Belly, fresh herb salad, apple & citrus <i>GF</i>	23
House olives sharing bowl <i>GF &amp; V</i>	12	Chicken katsu sliders, curry red cabbage, lotus root	26
Stilton Blue Cheese	12	Roti Tacos, lamb, braised onions cucumber, mint, chili, labneh, goats cheese	32
Mountain Mist Honey <i>GF*</i>	17	Vongole Clams, lemon grass, limeleaf sweet saké broth, finger lime <i>GF</i>	36
Crispy fried eggplant Reed & Co chili koji XO sauce daikon radish, fried garlic <i>GF &amp; V</i>	18		
Grilled sugarloaf cabbage, miso glaze shiso purée, finger lime <i>GF</i>	24		
Charred broccoli, labneh, umami sauce pickled red onions, sourdough crostini <i>V*/GF*</i>			
		<h2>Sweet</h2>	
		Crème-caramel with peach cream poached rhubarb <i>GF</i>	17
		Earl gray & elderflower panna cotta blackberry lime coulis <i>GF</i>	17

*Gluten free / Vegan \* With Omission  
15% Weekend & Public Holiday Surcharge  
Please notify us of any allergies*