

Designed To Share

FOOD MENU

OYSTERS

NATURAL GF DF

with lemon

HALF DOZEN

30

DOZEN

55

NATURAL GF DF

with mirin – soy – yuzu

HALF DOZEN

30

DOZEN

55

SMALL

MARINATED OLIVES GF V VG

mt zero olives – guindillas

9

SUNDAY SUSTAINABLE

SOURDOUGH V VG

homemade whipped butter

10

FRIED SQUID GF DF

pickled cucumber radish – yuzu
mayo

22

FRIES GF V VG

salt & vinegar salt – kewpie mayo

12

SIDES

CABBAGE SALAD GF V VG

shaved cabbage – mint – orange –
sheep's yoghurt – pistachio

14

FRIED BABY POTATOES GF

housemade sauerkraut – pancetta –
gruyere – mustard mayo

14

MEDIUM

KARAAAGE TOFU V VG

miso ranch – asian broth

18

BURRATA

heirloom tomato – chorizo
pampaloma – roasted red peppers –
basil – caper berries

26

SOFT SHELL CRAB TACOS (2) GF DF

shaved red cabbage – radish –
coriander – tomatillo salsa

23

JAPANESE CHICKEN SLIDER (2)

shaved cabbage – kewpie mayo –
tonkatsu sauce

22

SEARED HIRAMASA KINGFISH GF DF

blackened chilli dressing –
pickled fennel

29

GRILLED KING PRAWNS GF

miso butter – chives

28

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN VG - VEGAN OPTION

dishes may contain traces of nuts - please ask our staff

*10% surcharge applies for Sundays, 15% for public holidays. **No split bills - thank you***