

FEBRUARY & MARCH 2026
FRIDAY SHARING TABLE MENU



WHILST YOU WAIT
SMALL BITES TO START OR SHARE

LOCAL WARM BREAD | 12^V
SERVED WITH MISO BUTTER

MARINATED OLIVES | 9^{VE GF}

LARGE PLATE
PERFECT AS A MEAL ON ITS OWN,
OR AS PART OF YOUR SHARING TABLE

AROMATIC DUCK | 43^{GF DF}
CRISPY DUCK LEGS • EGG FRIED RICE
HOISIN SAUCE

GRAZING PLATES
DESIGNED FOR THE TABLE

CHARCUTERIE BOARD | 34^{DF GFO}
CHARCUTERIE MEATS • PICKLES
CRACKERS • OLIVES • FRUIT

CHEESE BOARD | 32^{V GFO}
LOCAL & EUROPEAN CHEESES
CRACKERS • PICKLE • FRUIT

ASIAN SHARE PLATES
WE RECOMMEND 2-3 PER PERSON

CHICKEN LAARB | 25^{GF DF}
STIR-FRIED CHICKEN • LIME • ONION • MINT
SERVED IN A LETTUCE LEAF

GRILLED PRAWNS | 20^{GF}
WITH CURRY BUTTER

PULLED BEEF BAO | 26.5^{DF}
KOREAN BRISKET • SLAW • SPICY MAYO

STICKY TOFU BAO | 21^{VE}
SLAW • SPICY MAYO

MISO EGGPLANT | 16.5^{VE}
ROASTED MISO GLAZED EGGPLANT
CORIANDER SALSA

SALT & CHILLI CHIPS | 14^{VE GF}
GARLIC • CHILLI • CAPSICUM
LIME & CORIANDER MAYO

SPICY CUCUMBER SALAD | 16^{VE GF}
SMASHED CUCUMBER • CHILLI OIL
RED ONION • SESAME