

FEBRUARY & MARCH 2026
FRIDAY SHARING TABLE MENU



Mr
Belson.

WHILST YOU WAIT
SMALL BITES TO START OR SHARE

LOCAL WARM BREAD | 12 ^{VE} GF DF
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