

BAR FOOD

- Dry roasted nuts, rosemary salt 14
- Warm olives, rosemary, chilli and garlic 14
- Sweet potato fries, chipotle mayo 12
- Aromatic duck & chicken spring rolls, sesame 18
- Roasted pumpkin empanadas, tahini yoghurt 18
- Scorched dips, grilled flat breads 15
- Paella croquettes, romesco mayo 20
- Miso salmon fishcakes, tamarind dipping 20

SHARE PLATTERS

- Charcuterie** - bresaola, jamon & burrata, grissini 35
- Sashimi** - salmon, cobia & ruby tuna, wasabi, soy 38
- Cheese plate** - 3 or 6 cheese, fruit, crackers 34 / 60

FROM THE ROBATA GRILL

- House burger & fries, togarashi mayo, house pickles, soft bun 20
- King mushrooms, garlic, lemon & oregano 16
- Sticky glazed chicken and crab meatballs 17
- Beef kofta, salsa verde 18
- Wagyu rib 'fingers' fire hot chilli jam 18
- Bacon wrapped scallops, sesame & ginger 18
- 200g O'Connor sirloin, kimchee, fried pickles & house mustard 35

SWEET TREATS

- Toffee & dark chocolate mousse 15
- Strawberry, ricotta and matcha 15
- 'After eight' choc-mint affogato 24
- Hot soufflé & ice cream 25
- Dessert tasting plate 34
- Cheese plate, 3 or 6 cheese, fruit, crackers 34 / 60



Please note there is a 7.5% discretionary gratuity charge on all lounge table service. Sorry, no split bills.