



LIGHT BITES

AVAILABLE 5:00 PM TO 11:00 PM

SNACKS

Freshly shucked oysters (GF) (NF) **5 each**
Shallot and lime dressing

Yellingbo olives (VG) (GF) (NF) **7**
Mixed and marinated,
served with sourdough bread

Wood fire roasted scallop (2 pieces) **16**
Green butter, Shaw River buffalo cheese,
served with sourdough bread

Bao (2 pieces)
Crispy pork, house-made chilli sauce **14**
Five spice fried tofu,
sriracha mayonnaise (V) **13**

Korean fried chicken slider **9 each**
Asian slaw, cucumber kimchi,
spicy mayonnaise

Angus beef slider **9 each**
Tomato, onion, cheese, dill pickles,
special sauce

Thick cut chips (V) (DF) **8**
Rosemary salt

TASTING PLATES

Sashimi (4 pieces)
Kingfish **14**
Salmon **14**
Tuna **14**
Mixed sashimi
(9 pieces / 15 pieces) **25 / 35**
Served with ponzu and Japanese soy sauce

Nigiri
Prawn **15**
Salmon aburi **15**
Tuna **15**
Mixed nigiri (6 pieces / 9 pieces) **27 / 37**
Served with Japanese soy sauce

Steamed dim sum (3 pieces)
Scallop and mushroom dumpling **16**
Vegetable (V) **16**
Prawn and pork dumpling **16**
Mixed dim sum
(6 pieces / 9 pieces) **25 / 35**
Served with house-made chilli sauce
and soy sauce

House-made dips
Taramasalata, preserved lemon **10**
Hummus, paprika oil (V) **10**
Tzatziki, dill (V) **10**
Trio of house-made dips **23**
Served with grilled flatbread

Charcuterie board
Selection of smallgoods
(small / large) **18 / 26**
Served with house-made pickles
and grilled sourdough bread

SWEET SELECTION

Salted caramel popcorn (GF) **6**
Mini New York cheesecake **8**
Cocktail macarons (3 pieces)
Tequila Sunrise (GF) **8**
Bloody Mary (GF) **8**
Pina Colada (GF) **8**
Mixed macarons
(6 pieces / 9 pieces) **15 / 21**

(VG) Vegan
(V) Vegetarian
(DF) Dairy Free
(GF) Gluten Free
(NF) Nut Free