



LIGHT BITES

SNACKS

Available 5:00 PM to 11:00 PM

Freshly shucked oysters (GF, EF, DF, NF) Ponzu dressing	5 each
Fries (NF) Nori salt	8
Korean fried chicken slider Asian slaw, cucumber kimchi, spicy mayonnaise	12
Beef brisket sando (NF) McClures pickles, wasabi mayonnaise, Dijon mustard	13
Edamame (V, DF, NF, GF) Old Bay and Hickory smoked soy sauce	14
Jalapeño poppers (NF) Monterey Jack cheese, furikake crumb	18
Calamari fritti (GF, NF, DF) Kewpie mayonnaise, sancho salt, lemon	18
Buttermilk karaage chicken (NF) Kewpie mayonnaise	19
Smoked lamb ribs (GF, DF, NF) Plum glaze, pickled fennel, pepperberry	22
Smoked pork gyoza (4 pieces) (NF) Cabbage, spring onion, ginger	22

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

TASTING PLATES

HOUSE-MADE DIPS

Taramasalata, salmon roe	12
Hummus, paprika oil (V)	10
Tzatziki, dill (V)	10
Trio of house-made dips Served with grilled flatbread	23

STEAMED DIM SUM (3 pieces)

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

CHARCUTERIE BOARD

Selection of smallgoods (small / large) Served with house-made pickles and grilled sourdough	18 / 26
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VICTORIAN CHEESE PLATE

1 cheese / 3 cheeses Brie, washed rind, blue, cheddar, goat Served with quince paste, raisin toast and lavosh	12 / 30
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SOMETHING SWEET

New York cheesecake Berry coulis	17
Caramelised pecan pie Nut crunch, Japanese bourbon ice cream	16
Mochi of the day	6 each