

Given

KITCHEN & BAR

V = VEGAN
VG = VEGETARIAN

TACOS | 6

Longganisa | *Sweet pork sausage, atchara, greens, house-made pineapple chutney* GFO DF

Dory | *Panko crumbed NZ smooth dory, green mango salsa, avocado, cabbage, calamansi aioli* GFO DF

Pulled Mushroom | *King oyster mushroom, green mango salsa, avocado, cabbage, vegan aioli, atchara* VVG DF GFO

SPRING ROLLS (4 PCS) | 12

Lumpia | *Filipino springroll with pork mince, cabbage, carrot, garlic, ginger, shallots* DF

Veggie Lumpia | *Vegetarian springroll with mushrooms, green beans, cabbage, carrot, garlic, ginger, shallots* VVG DF

CHICKEN SKEWER | 6 DF GF

Chicken thigh marinated in coconut, honey, lime & Filipino adobo sauce.

PORK SKEWER | 6 GF

Tender pieces of marinated pork neck, glazed in a sweet and savoury sauce.

WOK FRIED EGGPLANT | 12 VVG GF DF

Sautéd with chilli and aromatic sauce, shallots, toasted seeds

KINILAW | 18 DF GF

Raw fish ceviche, agua chilli, chicharon, herbs, finger lime

SIDES

Steamed Rice | 3 per serve

Aligue Fried Rice | 16

Asian Greens | 9

Bowl of Chips | 7

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ADOBO | 22 DF

A classic Filipino dish consisting of braised pork belly and potatoes in soy sauce, vinegar and aromatics.

PANCIT | 20 VVG GFO

Wok fried rice noodles in garlic, soy & vinegar with black fungus mushrooms, carrot, capsicum, asian greens, cabbage, green beans.

KARE KARE | 24 DF GF

Slow cooked beef cheeks in a savoury peanut stew with eggplant, butternut pumpkin, pak choy, crushed peanuts.

SISIG | 24 DF VO VGO GFO

Sizzling pork belly with fresh red onions & fried shallots mixed in a tangy lime & chilli soy dressing, served with 63' egg.

BICOL EXPRESS | 28 DFO GFO

Australian mussels cooked in garlic and white wine, then finished with our bicol express (coconut and chilli) sauce. Served with charred sourdough & coffee butter.

AFRITADA | 28 DF GF

Confit duck leg, afritada purée, green beans, glazed carrot ribbons, fried potato skins, red wine soy jus.

SINIGANG | 28 DF GF

Pan seared barramundi with green papaya salad, herb oil, and sinigang reduction.

BISTEK | 28 DFO GF

Chargrilled grain fed rib-eye. Served medium rare with burnt onion purée, malunggay chimichurri, sweet potato crisps.

PUGITA | 35 DFO GF

Braised octopus chargrilled and dressed with a herb vinaigrette. Served with sweet potato hummus, calamansi aioli, charred lemon, parmesan crisps.

SIDES

Steamed Rice | 3 per serve

Aligue Fried Rice | 15

Asian Greens | 9

Bowl of Chips | 7