

MAINS

BEEF BOWL	18
S-Grade grass-fed Black Angus Striploin, Japanese short grain rice, poached egg, quinoa crisps	
SIGNATURE BEEF BOWL 🍡	28
S-Grade grass-fed Black Angus Striploin, foie gras, Japanese short grain rice, poached egg, quinoa crisps	
PREMIUM CHOICE CUT 🍡	23
Cast iron grilled S-Grade grain-fed Black Angus ribeye (220g), shimeiji and shallots, charred cherry tomatoes, chimichurri	
PRAWN TO BE WILD 🌶️ 🍡	20
Aglio olio linguine, tiger prawns, black caviar, sweet pork floss, tobiko, furikake	
TRUFFLE SHUFFLE	18
Truffle cream bacon and mushroom linguine, poached egg, grated emmental	
*Vegetarian option available	
DRUNKEN FISH & CHIPS	18
Beer-battered barramundi with spiced fries and dill tartar	
SMOKED DUCK SALAD	18
Smoked duck and sautéed mushrooms, feta cheese stuffed olives, saikyo miso dressing	
*Vegetarian option available	
BREAKING BAAAAAD	26
8-hour slow-roasted red wine & rosemary lamb shank, pomme purée, charred cauliflower, baby carrots, and cherry tomatoes	
*15 min wait time but so worth it	
ANY FIN IS POSSIBLE	19
Miso glaze barramundi (200g), butternut squash purée, roasted asparagus & shimeiji, charred cherry tomatoes	

WILD MUSHROOM SOUP	8
Served with sourdough bread	
FOIE GRAS	15
Foie gras cubes, house made blackberry jam, sourdough	
GRILLED OCTOPUS	15
Grilled paprika marinated octopus, sansho pepper & tongarashi dust, burnt leek mayo	
YAKITORI PLATTER	18
2 skewers each of marinated pork belly, black angus beef, and chicken & leek	

———— \$10 BAR BITES ————

HONEY GARLIC KAARAGE 🍡	(8 pieces)
CRISPY CHICKEN SKIN 🍡	One word. SHIOK!
SMOKED TIGER PRAWNS	Smoked paprika & cayenne seared tiger prawns with furikake
CALAMARI RINGS	Choice of lemon curry mayo or dill tartar
SHOESTRING FRIES	Choice of seaweed fries, truffle mayonnaise dip, or lemon curry mayo
TOPSHELL	Sweet, sour, but most importantly, spicy!
EBI GYOZA	Deep fried prawn gyoza with a savoury vinegar (7 pieces)
TOFU CUBES	With house apple honey yakitori glaze



AVAILABLE ON WEEKENDS [11am to 3pm]

GREEK GRANOLA (v)	12
House-made granola with greek yoghurt, seasonal berries, lavender infused honey	
TOMATO TARTARE (v)	14
Tangy tomato tartare, ajitsuke quail eggs, toasted garlic sourdough, gherkins	
AVOCADO TOAST (v)	11
Sourdough, herb butter, avocado spread	
PIMP MY SANDWICH! (v)	18
Sourdough, avocado spread, pine nuts, scrambled eggs, bacon	

A GOOD HEAD (v)	16
Grilled cauliflower steak, corn, pine nuts, grated emmental, chimichurri	
PAPA'S BIG BREAKFAST	24
Sourdough, herb butter, sautéed mushrooms, housemade blackberry jam, back bacon, chorizo, mesclun, choice of egg	
Choice of egg: poached / scrambled / sunny side up	
SIDES (+6 EACH)	
Mushrooms	Avocado
Bacon	Baked Beans
Chorizo	Eggs: poached / scrambled / sunny side up

HAPPY HOUR

[Weekdays, 11am till 7pm]

House Red / White - 2 glasses for \$18
KONA Big Wave / Long Board - 2 pints for \$18
Ask us for our beer promotions of the day!