

Food

SNACKS

Sourdough bread & house cultured butter	5
Raw or miso glazed oysters	3 / 3.50
» half dozen 15 / 18	
Warm olives	6
Szechuan Peanuts	5
Green salad	6
greens, yuzu vinaigrette, pumpkin seeds	
Fries	4
chilli powder	

SMALL PLATES

Black Kale Caesar	12
kale, black garlic, caesar dressing	
Snow Crab & Pumpkin	17
warm snow crab, brown butter macadamia, chilli-yuzu vinaigrette, shiso, roasted pumpkin	
Roasted Cauliflower	12
maple miso glaze, pine nuts	
Tuna Crudo	17
ponzu vinaigrette, avocado, pomelo	
Halibut	18
charcoal roasted fillet, chimichurri, rapini, endive	
Spaghetti Pomodoro	14
house-made spaghetti, san marzano tomato sauce, basil, parmesan	
Duck & Wild Mushroom Pappardelle	19
handmade in-house pasta, madeira ragu, concentrated heirloom tomato, smoked ricotta	
Okonomiyaki	12
japanese pancake, thinly sliced pork belly, kewpie mayo, bonito flakes	
Chicken Sandwich	14
brined and fried breast, pickles, LF bun	
Crab Fried Rice	16/27 for two
chinese duck and pork sausage, egg, house-made XO sauce	
BBQ Beef Cheek	19
slow cooked for 24 hours and finished over coals, hay roasted carrots, smoked garlic emulsion, red wine koji glaze	

DESSERTS

Ori chocolate and "My Sherry Amour" mini-milkshake	6
"Passionate" Flakie	10
sour apple, caramel, white chocolate ganache, rosehip	
Chocolate Tart	10
dark chocolate tart with pine nut crumble	

**Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.