

Food

SNACKS

Sourdough bread & house cultured butter	5
Raw or XO glazed oysters	3 / 3.50
» half dozen 15 / 18	
Chimichurri Chips	5
Green salad	6
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	
Xi'an Noodles	12
hand pulled Xi'an style noodles, lion's mane mushrooms, chilli oil, charred cabbage, celtuce, sweet soy, crispy shallots	
Goat Cheese Gnocchi	15
black truffle, parmesan crema, roasted chestnut gremolata	
Duck & Wild Mushroom Pappardelle	19
handmade in-house pasta, madeira ragu, concentrated heirloom tomato, smoked ricotta	
Braised Monkfish	15
charcoal grilled monkfish loin, red pepper soffritto, roasted sunchokes, bone marrow & sourdough dumplings	
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

Passionfruit Cream Cake	11
vanilla sponge cake, rum sauce, caramel	
Tequila Lime Cruller	11
reposado glaze, lime curd, crème fraîche	
Vegan Pot de Creme	11
chocolate coconut custard, cherry, pistachio	

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