

## SNACK / SHARES

CHIPS & ROSEMARY ROOSTER SALT <b>GF</b>	10
CHIPS & TRUFFLED PARMESAN <b>GF</b>	12
CRISPY SQUID, black garlic nuoc cham <b>GF</b>	18
HOT & SMOKEY BBQ CHICKEN WINGS, Egyptian dukkah, lemon <b>GF</b>	18
'K.F.C.' HALOUMI w smoky BBQ sauce <b>GF</b>	13
BURRATA, heirloom tomato, basil, watermelon radish, aged balsamic, olives crumb, fennel & thyme lavosh <b>GF</b>	20

## BURGERS (& THE LIKE)

FRIED BUTTERMILK CHICKEN BURGER, cheese, pickles, slaw, ice-berg, chipotle mayo on milk bun + chips	22
GRASS-FED BEEF BURGER, cheese, lettuce, tomato, pickle, onion, special sauce on milk bun + chips	22
'KNUCKLE' SANDWICH, wagyu brisket, ice-berg, pickles, swiss cheese, smoky mayo on rustic brown + chips	22
CHAR-GRILLED SPICED FISH BURGER, red cabbage pickles, ice-berg, raw slaw, jalapeno aioli on milk bun + chips	22
'K.F.C.' HALOUMI BURGER, yuzu coleslaw, ice-berg, smoky BBQ sauce on milk bun + chips	22
TEMPEH BURGER, ice-berg, tomato, pickles, slaw, fried shallots, peanut sauce on sprouted bun + chips <b>VG</b>	22
'GO-GREEN' BURGER, plant-based patty, petite panache, tomato, pickles, slaw, vegan aioli on sprouted bun + chips <b>VG</b>	22
SATAY CHICKEN ROTI TACOS (2), fried onion, coriander, beansprouts slaw	18
SWEET AND SOUR FISH ROTI TACOS (2), ice-berg, shredded pickles, roasted BBQ crispy corn	18

ALL CREDIT CARDS INCUR A 1% SURCHARGE.  
A 10% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS.

## MAINS

TERIYAKI CHICKEN RICE BOWL, edamame, pickled ginger, shredded pickles, sesame, spring onion, candied cashews, fried egg <b>GF</b>	25
'GADO-GADO', stir-fried Asian greens, kang-kung, green beans, tofu, beansprouts, slaw, peanut sauce, lime, tapioca crackers <b>GF, VG</b>	25
KING SALMON CEVICHE, smoked corn salsa, smashed avocado, edamame, radish, coriander, honey yuzu dressing, nori, blue totopos <b>GF</b>	25
CRISPY-SKIN TRINITY BAY BARRAMUNDI, chips, salad or veg and lemon aioli <b>GF</b>	30
SOFT SHELL CRAB SOM TUM SALAD, green papaya, heirloom tomatoes, beansprouts, slaw, mint, beans, crushed peanut, nahm jim <b>GF</b>	28
GRASS-FED 300G ANGUS SIRLOIN STEAK, house salad or veg + chips, herbs and balsamic roasted field mushroom <b>GF</b>	31
BUDDHA'S SALAD, shredded vegetables, pea leaves, soy beans, heirloom tomato, peanut sauce, crispy corn, fried shallots & lime <b>GF, VG</b>	18
Add fried buttermilk chicken <b>GF</b> 10 or Add charred tempeh <b>GF, VG</b> 9	

## SIDES

HOUSE SALAD, cabernet vinaigrette <b>VG, GF</b>	8
GREEN VEG, garlic oil <b>VG, GF</b>	9
GARLIC BUTTER ROTI (2)	7
PLAIN ROTI (2)	5

## DESSERT / SOFT SERVE GELATO

BLACK STICKY RICE, coconut and kaffir lime sorbet, mango yuzu salsa <b>GF, VG</b>	12
ORANGE TIRAMISU, ginger honeycomb, vanilla gelato	12
SCHNICKERED, twisted gelato, dulce de leche, nuts, choc crack	9
POPPED, vanilla gelato, salted caramel, popcorn nut crunch	9
FUDGED, chocolate gelato, fudge, honeycomb & a cherry on top	9

\*OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.

WHILST WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE WE DO OFFER:

**GF** GLUTEN FREE **VG** VEGAN