



STARTERS

CAULIFLOWER ROASTED [VEGAN] 120K Cauliflower puree, mango puree, cashew crumble, coriander, mint, chili oil	3 OYSTERS 75K Sherry vinegar, shallots, paprika oil, micro komangi, burnt lemon
GRILLED PRAWNS 155K Chili, garlic, lemon, tartar sauce	HUMMUS [VEGAN] 95K Confite garlic, paprika oil, komangi, flat bread
CALAMARI 99K Breaded calamari, tartar sauce	BURRATA [VEG] 165K Cherry tomatos, red pepper pepponade, olives, crispy capers, croutons, micro basil
CLAMS 99K Chili, garlic, white wine, mango buerre blanc, peas, sambal mattah, charred bread	MARINATED OLIVES [VEGAN] 75K Thyme, garlic, orange zest, chili
LIVER PARFAITE 99K Apple jam, walnuts, toasted sourdough	GAZPACHO [VEGAN] 140K Strawberry & tomato, burnt cucumber, pickled zucchini, olive crumb, croutons
COLD MEATS -K Chef's special selection	TOMATO SOUP [VEG] 125K Burnt butter gremolata, spiced sour cream, sumac, toasted bread
FILLET STEAK TAR TARTAR 150K Soy cured egg yolk, crispy capers, pickles, chipotle aioli, crispy potato skins	

MAINS

EGGPLANT [VEGAN] 150K Roasted eggplant, eggplant puree, gremolata cherry tomato, pickles	
MAHI MAHI 180K Salsa verde, tamarind sauce, sambal mattah, crispy potato skins	
PORK LOIN 250K Pan roasted with 5 spice and apple jam	
CHICKEN PAN ROASTED 300K Pan roasted half chicken, with ponzu and chicken stock reduction, chicken gravy	
BEEF FILLET 400G 600K Served with garlic butter, watercress and your choice of pepercorn or mushroom sauce	
RIBEYE BONE IN 1KG 1500K Served with garlic butter, watercress and your choice of pepercorn or mushroom sauce	

SIDES

WOOD-FIRED BREAD [VEG] 45K Garlic butter	
FRENCH FRIES 55K Shoe string fries, brick lane aioli	
BEAN BIRIANI [VEG] 55K Braised rice, chopped almonds, raisons	
ROAST CARROTS [VEGAN] 60K Fermented garlic and habanero honey	
CHOPPED BROCCOLI 60K Couscous, slivered almonds, lemon, mint	
CRISPY ROAST POTATOES [VEGAN] 60K Garlic and thyme	
CREAMED POTATOES [VEG] 65K	
MAC AND CHEESE 70K 4 cheese, chorizo, herb bread crumbs	



PIZZA

MARGARITA [VEG] Chunky tomato sauce, basil, mozzarella, burrata, tuscan olive oil	100K
CHEESY GARLIC BREAD [VEG]	100K
MUSHROOM [VEG] Foraged wild mushrooms, parmesan, béchamel, garlic, oregano	125K
HAWAIIAN Ham, pineapple, mozzarella	125K
DIAVOLA Chorizo mince, fresh mozzarella, coriander, hot honey	135K
PROSCUTIO Mozzarella, cherry tomato confite, rocket, basil pesto, parmigiana	145K

PASTA

AGLIOGLIO [VEG CAN BE VEGAN] Olive oil, confit garlic, chili & garlic, parmesan, chili oil	140K
VODKA RIGATONI [veg can be vegan] Fried basil, parmesan, chilli crunch	150K
BEEF CHEEK RAGU Pappardelle, parmesan, burnt butter gremollata, crispy sweet potato	150K
PRAWN LINGUINE Prawn bisque, cherry tomatoes, pickled fennel, dill	180K
MUSHROOM GNOCCHI [veg can be vegan] Truffle porcini sauce, wild mushrooms	180K

SALAD

BL GREEK SALAD [VEGAN] Seasoned leaves, olives, lemon dressing, sun dried tomato, pickled onions	90K
AVOCADO SALAD [VEGAN] Tabouli, avocado, cherry tomatos	90K
CEASER SALAD Parmesan, gem hearts, bacon, miso dressing	130K