

## LUNCH

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### STARTERS

<b>Gimbap Sushi</b> Carrots, cucumber, eggs, spring onion, wasabi, pickled ginger. <i>v</i>	19
<b>Bao Buns</b> (2 pc) Pork belly, pickled cucumber, hoisin. <i>df</i>	25
<b>Prawn Carpaccio</b> Mango coulis, citrus herb cream, passionfruit dressing, salad. <i>gf,A</i>	26
<b>Crab Cake</b> (2 pc) Romesco, sriracha. <i>df,i</i>	26
<b>Velouté</b> Avocado, coconut, apple tartare. <i>vg</i>	25

### MAINS

<b>Rainbow Chicken Salad</b> with mango dressing. <i>gfo</i>	29
<b>Steak Sandwich</b> bacon, swiss cheese, caramelised onion, slaw.	39
<b>Pork Belly</b> Corn puree, apricot & bacon chutney, homemade jus. <i>gf</i>	38
<b>Fish &amp; Chips</b> Seasoned battered mackerel, slaw, tom yum mayo. <i>A</i>	38
<b>Beef Rendang</b> Rice, tomato, cucumber, crackers. <i>df</i>	35

### SIDES

Baguette, EVO, balsamic glaze	12
Fries, truffle mayo. <i>df,v</i>	14
Sweet potato fries, truffle mayo. <i>df,v</i>	15
Roasted heirloom carrots, mixed nuts, almond dressing. <i>cn,df,v</i>	19
Organic plain rice. <i>gf,df,vg</i>	10
Steamed vegetables. <i>gf,vg</i>	16
Garden salad. <i>gf,vg</i>	15