

SHARING GOOD FOOD

We believe in the magic of shared meals. Our food is bold, vibrant, flavourful, often steeped in fire and smoke, like food cooked on ancient crackling fires. Each dish is a conversation starter. Sometimes cheeky, sometimes charming, always memorable.

nibbles

- jones grape and za'atar focaccia** 30
with jones extra virgin olive oil and balsamic 🌿🌿🌿
- sweet potato chips** 30
with yuzu avocado dip 🌿🌿🌿🌿
- bella cerignola olives** 26
fresh lemon zest 🌿🌿🌿🌿

salads

- zucchini carpaccio** 44
miso & pine nut dressing, crumbled feta, chervil 🌿
- smoked potato salad** 48
smoked russian dressing, bacon jam, chives 🌿
- wasabi caesar salad** 48
gem lettuce, wasabi dressing, middle eastern furikake, pomelo 🌿

baos & sliders

- sticky chicken bao** 62
karaage chicken, sticky sauce, pickled carrots, coriander 🌿
- black angus short rib bao** 64
gochujang mayo, pickled daikon 🌿
- wagyu truffle sliders** 65
truffle mayo, aged parmesan, bacon jam

main event

- fire roasted tiger prawns** 115
fermented chilli sauce, pineapple salsa 🌿🌿
- blackened salmon** 84
ponzu, yuzu daikon, sticky soy 🌿
- gochujang lamb chops** 135
charred cucumber, smoked labneh, lavash crisps 🌿
- charred harissa cauliflower** 70
harissa tahini, molasses, pomegranate, pine nuts 🌿🌿🌿🌿
- steak & slaw** 135
grilled striploin, corn slaw, yuzu aioli, cabbage

small plates

- smokey aubergine dip** 48
curry leaf, sumac, crispy lavash breads 🌿🌿🌿
- black angus carpaccio** 70
ponzu emulsion, rocket, aged parmesan
- ssamjang tuna** 70
shrimp crackers, pomelo, nori, sesame 🌿
- whipped burrata** 65
heirloom tomatoes, miso honey, basil oil, toasted hazelnuts 🌿
- manchego chorizo croquetas** 58
macadamia romesco sauce 🌿🌿
- zucchini fries** 50
aged parmesan, preserved lemon aioli 🌿
- charred padron** 48
ponzu dip, maldon salt 🌿🌿🌿🌿
- black angus beef skewers** 68
white soy glaze, mojo rojo sauce, kohlrabi slaw 🌿🌿
- miso chicken karaage** 56
crispy chicken, miso honey glaze, yuzu aioli 🌿

social favourites

- black angus tomahawk** 675
umami butter, four pepper jus
- fire roasted harissa chicken** 115
chimichurri, harissa dressing 🌿
- truffle malfadine pasta** 89
aged parmesan, truffle cream 🌿

perfect pairing

- skin on fries** 26
preserved lemon aioli 🌿🌿
- blackened corn ribs** 42
fermented chilli sauce, coriander 🌿🌿🌿🌿
- truffled sweet potato** 36
parmesan, honey 🌿
- charred yuzu broccolini** 42
whipped feta, crispy shallots 🌿

sweet finale

- rose and yuzu pavlova** 36
rose granita, yuzu labneh, figs 🌿🌿
- kaffir lime tart** 36
kaffir lime curd, hazelnut crust, torched meringue 🌿
- chocolate chip skillet cookie** 42
vanilla bean ice cream, fresh berries 🌿
- s'mores** 38
cinnamon cracker, torched marshmallow, vanilla ice cream, chocolate feuilletine
- valrhona 70% dark chocolate fondant** 36
caramelised ganache, vanilla bean ice cream 🌿