

LET'S EAT

TO SHARE

Cheese and charcuterie board

House-made pickles, cheese, salami, sourdough, fig and ginger paste

\$25

House-made arancini of the week (4pc) (GF)

Gaz's special recipe made with ♥ (see board for flavour)

\$14

Crispy "gai tod" chicken wings (GF)

Thai marinade, tangy "jeaw" tamarind sauce with chile

\$14

Peking duck spring rolls (5pc)

House-made "nước chấm" sweet chile dipping sauce

\$14



(GF option available)

BETWEEN BREAD

Crispy Viet-style pork belly roll

Confit pork belly, vibrant salad, toasted rice, hoisin mayo

\$13

Signature beef burger

Swiss cheese, pickles, tomato relish, special sauce

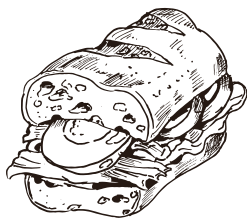
\$16*

Grilled portobello mushroom burger

Grilled halloumi, tomato relish, pickles, special sauce

\$16*

* w/ chips \$20



THE SPECIAL STUFF

(See board for weekly specials)

Hearty pie of the week

House-made EVOO pastry, rocket salad, house-made ketchup

Slow-cooked dish of the week

True slow food, served with the appropriate carb

Aromatic salad of the week

A *very* serious salad with seasonal ingredients and big flavour



Crispy chat potatoes (GF)

Fried rosemary, chiles, confit garlic

SIDES

\$10

Seasonal veg (GF)

Steamed or roasted veg

\$10

SOMETHING SWEET

(See board for this week's dessert)