



Wednesday - Saturday, 6–10pm

Aged macadamia, pomegranate molasses, spelt crackers **3.5**

Marinated olives(gf) **2.5**

White miso and chive arancini, caramelised shiitake  
ketchup (4 ) **7**

Charred brussel sprouts, miso, maple & carrot puree **7**

Crispy teriyaki broccoli, dehydrated spring onion powder **7.5**

Beetroot salad, smoked almond yoghurt, za'tar croutons **6.5**

Cantonese style turnip cake, chilli oil preserved black beans (gf) **5**

Baba Ganoush, fermented tomato salsa, parsley & cucumber  
pearls, sourdough **8**

Toasted sourdough, olive oil, sea salt **1**

Wild mushrooms, Jerusalem artichoke, Sauvignon blanc  
puree, grilled sourdough bread **11**

Cauliflower 5 ways - pickled romanesco cauliflower, roasted  
baby cauliflower, crispy cauliflower leaves, cauliflower crisps,  
roasted cauliflower heart puree (gf) **10**

Shiitake and spring onion wontons, Omni master stock, truffle  
oil **11.5**

BBQ jerk jackfruit tacos (3) - mixed pickles **10**

Doughnuts, mixed berry, star anise compote, bay leaf cream **5.5**

A 12.5% discretionary service charge will be added to your bill.  
If you require any details on allergens within our dishes please ask one of the team