SMALL PLATES
- Marcona almonds 3.80
- Green Nocerella olives 4.00
- Courgette chips, nigella seed and tahini yoghurt 7.50
- Roast romanesco, ajo blanco and curry leaf oil 7.50
- Roast carrots, lime leaf, goat’s curd and pistachio 8.50
- Chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

SANDWICHES, BURGERS
- Shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- Chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, kohlrabi and mint slaw 13.50
- Grass fed beef burger, smoked anchovies, chilli sauce, pickled shallots and fries 14.00
  + cheese 1.50

SALADS
- Green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80
  + grilled halloumi 3.20
- Raw tuna and brown rice donburi, avocado, pickled radicchio and umeboshi dressing 17.50
- Grilled chicken cashew satay, spiced peanuts, grapefruit and nuoc cham 15.80
- Chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

SIDES FOR SALADS
- Avocado 2.95
- Grilled halloumi 3.20
- Jasmine tea hot smoked salmon 4.80
  - grilled chicken breast 6.00
  - grilled wiltshire bacon 3.80

CLASSICS
- Ricotta hotcakes, banana and honeycomb butter 13.20
  - grilled wiltshire bacon 3.80
- Scrambled eggs and St John’s sourdough toast 8.40
- Fresh Aussie - Jasmine tea hot smoked salmon, poached eggs, greens, fufurek, avocado and cherry tomatoes 13.80
  + toast 1.50
- Sweet corn fritters, roast tomato, spinach and bacon 13.80
  + avocado salsa 2.95

SIDES FOR CLASSICS
- Rose harissa 2.00
- Avocado - avocado salsa - our green kimchi - roast tomato 2.95
- Grilled halloumi 3.20
- Jasmine tea hot smoked salmon 4.80
  - grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

BOWLS, GRAINS
- Shiitake spaghetti, miso, ponzu, crème fraîche, tarragon and parmesan 13.50
- Yellow split pea and turmeric dahl, pickled slaw, date and tamarind chutney, toasted coconut and mint 13.00
  + poached egg 2.00
- Prawn and chilli linguine, garlic and rocket 16.00
- Chicken and rice noodle soup, Chinese cabbage, chilli, holy basil and crispy shallots 14.00
- Nduja, xo and prawn fried rice, poached egg 16.50

BIG PLATES
- Coconut fish and prawn curry, kai lan and holy basil, brown rice 16.50
- Chilli miso salmon, hot and sour aubergine 17.00
- Parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

SIDES
- Green salad, yuzu kosho and fresh ginger dressing 3.95
- Carrot salad, amba yoghurt, rose harissa, dukkah and coriander 3.95
- Blistered green beans, garlic and chilli 3.95
- French fries 3.80

SWEET
- Raw bites - cacao, date and almond 1.50 ea
- Salted peanut brittle 3.50
- Dark chocolate pistachio fudge 3.50
- Scoop ice cream or sorbet 2.50 ea
- Two scoops hotcake ice cream 5.00
- Vietnamese affogato - espresso and condensed milk semifreddo 5.50
- Almond chia seed and black sesame ice cream, seasonal fruit and yoghurt cream 7.80
- Espresso panna cotta and armagnac prunes 7.00

A discretionary service charge of 12.5% applies to each bill.

Some of our dishes contain unpasteurised cheese. Please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.

Consuming burgers cooked less than well done may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system.

LUNCH 12-5PM