



SHARING

- VG Marinated Olives 9**
Olive tapas marinated with extra virgin olive oil, rosemary, thyme and chili flakes

- VG Curry Nuts 9**
Peanuts and cashew nuts roasted with spices

- Prawns Sticks 20**
Black tiger prawns, smoked paprika aioli

- V Creamy Stracciatella Dip 18**
Served with heirloom tomatoes, fresh parsley oil, toasted pistachio, toasted rosemary focaccia bread

- V Collab Cheese Shop Platter 30**
3 different cheeses of the moment served with house plum compote

- VG Sharing Spread Platter 22**
Avocado cream, pumpkin hummus, seeds praline served with pita bread

- VG Drunken Farmer's Salad 15**
Fresh leaves harvested from the farm based on seasonality, pickled vegetables, green herbal dressing

- VG Grilled Veggies 15**
Harvest of the season, kale served with homemade beetroot BBQ sauce

- Sourdough Karaage 20**
Slow-marinated crispy chicken thigh, sourdough batter, kimchi mayo dip

- V Herbal French Fries 10**
French fries tossed with paprika, crispy rosemary and thyme, served with house buckwheat ketchup

SOURDOUGH PIZZA

Slow-fermented dough crafted from a 159-year old starter, embodies the perfect balance of crisp, airy crust and chewy dough with an assertive tang. It takes 30 hours to slowly rise and some real kung fu to make.

- V Margherita 18**
Tomato base, stracciatella, fresh basil

- Shrooms & Goat Cheese 22**
Tomato base, creamy goat cheese, roasted portobello, kale, pancetta, light chili honey

- V Ricotta & Dried Tomatoes 20**
Bianco base, slow-roasted tomatoes, roasted spicy eggplant, fresh arugula, garlic flakes, parmesan cheese, herb oil

- Chorizo 23**
Tomato base, mozzarella, red onions and pork chorizo

- Anchovy & Pesto 23**
Tomato base, stracciatella, basil-pistachio pesto, creamy balsamic vinegar

- Calzone 25**
Tomato base, stracciatella, emmental cheese, coppa, fresh spring onions

- V Four Cheeses 28**
Ricotta base, mozzarella, manchego, blue cheese & fresh parsley

SWEETS

- V Sourdough Waffles 12(S) / 18(L)**
Vanilla ice cream, crispy almonds, coffee toffee caramel

- V Dark Chocolate Mousse 14**
70% guanaja chocolate, extra virgin olive oil, orange zest, Maldon sea salt

