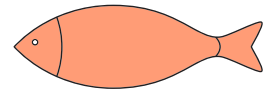


MEAT THE FISH



Raw

OYSTERS crate price
with shallots & sherry vinegar

BEEF TARTARE crate price + \$10 **NEW**
your choice of tenderloin marinated with ketchup, dijon, worcestershire, cognac, capers & light soya, topped with green onions & wasabi furikake, with anchovy mayo vinaigrette sauce on the side

FISH TARTARE crate price
yuzu soya marination, parsley, lemon zest, chives, sourdough toast

POKE BOWL \$25
sashimi, avocado, Asian rice, cucumber, edamame, red cabbage, radish, furikake, sesame, poke sauce

Salads

MARKET SALAD \$8.5 **VEGAN**
seasonal greens, avocado, champagne vinaigrette
+ tuna ventresca retail price
+ sashimi crate price

PUMPKIN QUINOA CHÈVRE \$22
roasted pumpkin & sunflower seeds, goat cheese, kale, pomegranate seeds, with sherry vinegar & shallots dressing

KALE CAESAR & SALMON BOWL \$35
Scottish salmon fillet, kale & romaine, parmigiano reggiano, croutons, nori, crispy salmon skin, yoghurt citrus vinaigrette

BUTTER LETTUCE \$25
butter lettuce, pistachio, toasted breadcrumbs, black pepper, chives, shredded parmigiano reggiano, with creamy dijon vinaigrette

WATERMELON FETA \$19.5 **NEW**
watermelon cubes, greek feta, cucumber, arugula, radish, bird eye chili, extra virgin olive oil, balsamic vinegar, maldon salt

GREEK ZUCCHINI \$25
yellow & green zucchini zoodles, mint, parsley, olives, pistachio, Greek feta, tomato, cucumber, xeres dressing

SWEET GREEN \$24
baby spinach, red oak, wild arugula, kale, apples & cranberries, grapes, chèvre, misograitte

GRAIN BOWL & GOJI BERRIES \$14.5 **VEGAN**
siyez, spelt, black quinoa, edamame, black beans, kale, goji berries, corn dust & kri kri, with miso vinaigrette

To Share

GUACAMOLE \$9
with crispy tortilla bread

TARAMA IKURA \$18
homemade smoked cod roe dip, topped with ikura, with sourdough toast, served with lemon

HUMMUS WAGYU \$35 **NEW**
hummus paste, wagyu tenderloin, enoki mushrooms sautéed with sage, salsa verde, organic olive oil, sourdough toast

HUMMUS IKURA \$27
hummus paste, topped with ikura & organic olive oil, sourdough toast

WHIPPED FETA \$13
whipped feta with cream cheese, honey, chili, chives, pistachio, sourdough toast

FISH STICKS \$22 **NEW**
homemade seabream fish fingers, homemade romesco sauce, lemon

KATSU SANDO \$22
crispy organic free range chicken breast, brown magic sauce, white bread, coleslaw on the side

SALMON TACOS WITH PAPAYA MOJO \$27 **NEW**
organic salmon fillet, papaya, avocado, shallots, crispy corn kernel, bird eye chili, cilantro, Japanese mayo & lime juice

BEEF SANDO \$38 **NEW**
breaded Australian RV angus MB3+ tenderloin, maple chester sauce, buttered white pain de mie

BEEF CARNITAS TACOS \$27
grass-fed Australian beef tenderloin, radish, crispy ginger carrots, rocca, sriracha sauce, served on a flour tortilla or romaine lettuce

TACOMACO \$25
grilled chicken, black bean & corn salsa, avocado crema & magic sauce, served on a flour tortilla or romaine lettuce

BEEF BAO \$32
white bao, hoisin pulled brisket, arugula, crispy ginger carrots, coriander, dijon horseradish arugula sauce

BLACK BAO \$33
black bao, coconut crispy king prawns, kewpie mayo, mint, radish, Thai salty sweet & sour sauce

CHICKEN BAO \$26.5 **IT'S BACK!**
white bao, pickled papaya, crispy chicken, tonkatsu, kewpie mayo, peanuts, coriander

ALL PRICES ARE VAT INCLUSIVE

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

Specials

SAUSAGE OF THE DAY

LOBSTER ROLLS \$55

2 lobster rolls on a split-top soft bun
with marie-rose dressing
+ caviar crate price

SPAGHETTINI BOLOGNESE \$25

beef chuck roll, lamb shoulder,
homemade tomato sauce, spaghetti

BYE BYE MCDO \$37 **NEW**

our homage to the filet-o-fish
3 mini sliders with crispy breaded seabass

CAULIFLOWER STEAK \$15.5

roasted cauliflower, miso tahini, radish, furikake & capers

MISO EGGPLANT \$20

eel sauce, eggplant, green beans & asparagus,
Asian rice, furikake, sesame seeds, chives

CHICKEN PARMIGIANA \$37

crispy chicken, marinara sauce, parmigiano reggiano,
fresh mozzarella served with spaghetti

SWAG BURGER \$34

chuck patty, double cheddar cheese, crispy onion,
butter lettuce, kewpie mayo, dijon, sriracha, burger bun

Sandwiches

AVOCADO TOAST \$8.5 **VEGAN**

smashed avocado on whole wheat sourdough toast,
with chia seeds & chili flakes
+ smoked fish crate price
+ marinated crabmeat crate price

ANNA MANCHEGO \$21 **IT'S BACK!**

aged manchego, sun blushed tomatoes,
crispy capers, mayo mustard, sourdough toast

CALIFORNICATION \$15.5

roasted beets, avocado, eggs, lettuce,
hummus spread on sourdough toast

BRESAOLA & WHITE CHEESE \$32.5

black angus bresaola, white cheese, tomato,
arugula, pesto rocca mayo, on sourdough toast

TURKEY, BRIE & AVOCADO \$27

roasted turkey breast, brie, avocado,
arugula, basil pesto mayo, on sourdough toast

THE ORTIZ \$27

Ortiz bonito del norte tuna in olive oil,
olive tapenade, organic boiled egg,
romaine lettuce, mayo mustard, sourdough toast

THE ROAST \$33

seared grass-fed beef fillet medium rare, arugula,
salsa verde, horseradish cream, sourdough toast

Bowls

FISH & RICE \$37 **NEW**

Levantine rice cooked in a fish broth with spices,
seabass fillet, crispy leeks, almonds, cranberries,
with almond tahini sauce

UDON NOODLES & BEEF DONBURI \$39

glazed beef tenderloin tips & charred broccoli, kale,
ginger carrots with udon noodles & ponzu sauce

SALMON KALE SOBA \$35 **IT'S BACK!**

panko-cruste salmon fillet,
soba noodles, kale, ginger soy vinaigrette

CHICKEN SATAY & SOBA NOODLES \$29

buckwheat noodles, crunchy slaw, mangetout,
green onions, coriander, bulgogi marinated chicken,
with peanut sauce

BLACK COD DONBURI \$56

marinated black cod over black forbidden rice,
furikake, served with iceberg salad
with ginger carrot dressing

Zulu's Lettuce Wraps

VEGGIE \$7 **VEGAN**

hummus, roasted eggplant, sweet potato, mint,
grilled cauliflower, crispy shallots, pickled beetroot

TURKEY \$13

smoked turkey breast, swiss cheese,
sundried tomato, super grain mix, arugula

SALMON \$14

Scottish smoked salmon, avocado,
sesame, super grain mix, wasabi cream cheese

Sides

FRENCH FRIES \$6.5

hand-cut fries with bloody mary ketchup

ROASTED POTATOES \$7

homemade spiced roasted potatoes

SMASHED POTATOES \$10

homemade smashed crispy potatoes, Japanese mayo

MUSHROOMS \$13 **VEGAN**

mushroom mix medley sautéed with soya & French thyme, lemon

FORBIDDEN RICE BOWL \$9.5

black rice, miso butter, furikake

ASIAN RICE BOWL \$6.5

sushi rice with furikake

BOKCHOY BROCCOLI BOWL \$17 **VEGAN**

stir fried bokchoy, Chinese cabbage, mushroom mix,
broccoli with ginger garlic & soya, sesame seeds & chili flakes

Drinks

WATER \$2.5

SOFT DRINK \$3.5

PERRIER \$4

ORANGE JUICE \$5

POMEGRANATE JUICE \$10.5

LEMONGRASS ZINGER \$16

ESPRESSO \$3.5

TEA \$3