

\$25 2 COURSE RESTAURANT MONTH MENU

Wine Matches:

Black Barn Pinot Gris - 10

Black Barn Chardonnay- 10

Black Barn Merlot/Cab - 12

Cocktail Match: Pineapple Daiquiri -10

SMALL PLATES

Choice of:

Ika Mata (DF, GF)

market fish, coconut, lime, shaved melon, mint, watermelon, nasturtium

Beef Bulgogi Tataki (DF, GF)

raw beef, black sesame, pickled nashi pear

BIG FLAVOURS

Choice of:

Pot Sticker Dumplings (V, DF)

shiitake, chive, fermented shiitake crisps, black vinegar

Softshell Crab Slider (2)

green papaya salad, sriracha mayo

Crispy Chicken Karaage (DF, GF)

coconut sambal

A STICKY END

Choice of:

Warm Banana Bread

spiced rum butter, caramel, banana crisps, pecans

Madaskan Chocolate Custard

Koko Samoa, Mango Sorbet

A BIT ON THE SIDE

Additional extras:

Shoestring Fries, house ketchup (V, DF, GF)— 9

Savoury Coconut Rice (V, DF, GF)—6

Rainbow slaw, miso mayo (V, DF, GF)—9

Leafy Salad, cider and radish (V, DF, GF)— 9