

BOTTOMLESS FRIES

All you can eat for 1 hour!

1 person - \$12 | 2 people - \$20 | 4 people \$40

Jalapeno cream | sesame | LG, V

Garlic cream | furikake | LG, V

Chipotle | LG, V

TO START

Edamame | yuzu juice, salt, cracked pepper | \$7

Guac-a-mame | edamame, onions, avocado puree, sesame oil, spring onions, yuzu juice, crispy blue tortilla | LG, V | \$8

Corn | aioli, jalapeno chillies, lime | LG, V | \$8

HYDE dog | grilled chorizo, kimchi salsa-verde, potato crisps | \$15

Salmon | mushroom XO, warm ponzu, bean curd | LG | \$22

Split king prawns | neri goma hummus, black caviar, yuzu salsa | LG | \$22

Charred pickled Fremantle octopus | crispy Congo potatoes, garlic cream, chimichurri sauce | LG | \$22

Ceviche | kingfish ceviche, dragon fruit, shiso | LG | \$22

Pork belly | miso, pickled daikon, lotus roots, fermented chilli | LG | \$24

ARGENTINIAN GRILL

Grilled half-chicken | black vinegar glaze, pickled jalapenos | LG | \$24

Spiced lamb ribs | roasted shishito peppers | LG | \$32

Grilled pork loin | orange mirin adobo, burnt pineapple salsa | LG | \$38

Wagyu rump 300g | kimchi verde, grilled lemon | LG | \$42

FROM THE GARDEN

Triple cooked baby potatoes | chimichurri | LG, V | \$12

Baby cos | mint, sesame miso dressing, pickled onions | LG, V | \$12

Broccolini | mushroom xo, garlic, chilli oil | LG, V | \$12

Maitake mushrooms | roasted mushrooms, white mushroom, wood ear mushrooms, oyster mushrooms, cashew butter | LG, V | \$16

Roasted sweet potato | cauliflower, kimchi | LG, V | \$16

TO FINISH

Dulce de leche | roasted peaches, coconut, goji berries, candied popcorn | LG | \$10

Churros | fried choux pastry, chocolate, strawberries | LG, V | \$16

LG - Low Gluten | V - Vegetarian

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