

BAOS + BAR SNACKS

SMALL BITES

JERK BAO	marinated chicken / caramelized cabbage / green seasoning aioli	\$8
SWEET HEAT BAO	fried chicken / scotch chili honey / black vinegar pickles	\$8
THE CRUNCH BAO	jerk braised pork / crispy wonton shell / paprika aioli / crispy onion	\$9
ROASTED OLIVES	fennel / citrus / chilies	\$8
		vg/gf
BAR "NUTS"	twice fried chickpeas / roasted almonds / corn nuts / house spice blend	\$8
		vg/gf

SHARING PLATES

CHEESE TOAST	focaccia / fermented chili honey / maldon salt	\$13
		v
WHIPPED RICOTTA	curry chicken jus / herbs / miss vickies	\$13
		gf
PUMPKIN HUMMUS	harissa / shiso / petita & sesame dukkah / warmed pita	\$14
		vg/df
MINI JAMACIAN PATTIES (2)	flaky pastry / tumeric butter / seasoned beef / aji verde	\$18
ROASTED CAULIFLOWER	curry spiced / cilantro tahini / crispy chickpeas / pickled shallot	\$19
		vg/gf
CHARRED RED CABBAGE	aji verde / smoked creme fraiche / harissa honey / coconut "furikake"	\$19
BEEF TARTARE	green seasoning / smoked creme fraiche / crispy onion / scotch bonnet harissa	\$24

RAW BAR

BAKED OYSTERS (1)	chive & shallot butter / toasted coconut / house chili oil / lime	\$4.5
		gf
FRESH OYSTERS (3)	coconut milk mignoette / house chili oil	\$12
		df/gf
MUSSELS EN ESCABECHE	picked shallots / warm roasted duck fat / fennel vinegar / spicy chips	\$12
		df/gf

SUPPORT THE CHEF

YOUR SUPPORT MEANS THE WORLD TO US. IF YOU ENJOYED WHAT YOU HAD TODAY, PLEASE CONSIDER GIVING US A FOLLOW OR LEAVING US A GOOGLE REVIEW

BUY THE CHEF A ROUND \$8

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN



