

# BAOS + BAR SNACKS

SMALL BITES

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

## SHARING PLATES

<b>GIRL DINNER</b>	chef's rotating charcuterie / soft cheese / pickled mustard seeds / house pickles / crostini	\$24
		gf*
<b>WHIPPED RICOTTA</b>	curry chicken jus / za'atar / chili oil / smoked maldon / miss vickies	\$14
		gf
<b>BLISTERED PEPPERS</b>	gochugaru & black lime salt / miso turmeric aioli	\$15
		v/df
<b>MINI JAMAICAN PATTIES (3)</b>	flaky pastry / tumeric butter / aji verde <i>*choice of beef or veg filling</i>	\$18
<b>ROASTED CAULIFLOWER</b>	curry spiced / cilantro tahini / crispy chickpeas / pickled shallot	\$19
		vg/gf
<b>CHEESE TOAST</b>	focaccia / fermented chili honey / maldon salt	\$14
		v
<b>BEEF TARTARE</b>	green seasoning / crispy onion / scotch bonnet aioli	\$24
		gf*

# RAW BAR

<b>YELLOWFIN CRUDO</b>	tamarind ponzu / avocado crema / curry leaf salsa macha	<b>\$20</b>
		<b>v</b>
<b>HARISSA PRAWNS</b>	cured zucchini tzatziki / fresh herbs	<b>\$22</b>
		<b>gf</b>
<b>FRESH OYSTERS (6)</b>	coconut mignonette / house chili oil	<b>\$24</b>
		<b>df/gf</b>

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 \$10

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



