



LUNCH

\$40PP

TO SHARE

TSUKEMONO PICKLES

mixed house pickles

FRIED TOFU AND BAM! SAUCE

crispy momen tofu in life affirming gochujang sauce

GYOZA

Pork & ginger or Yasai vegetable with seaweed XO

PLUS ONE OF THE FOLLOWING ITEMS:

THE DARKNESS

Broth: Tasmanian ethical free range chicken, roasted pork, shiitake & smoked hocks seasoned with soy
Toppings: Roasted free range pork belly, black fungus, shiitake, bamboo, onsen egg, blackened onion, green onion & nori

THE LIGHT

Broth: Tasmanian ethical free range chicken & three fish dashi seasoned with smoked salt, ginger, apple, garlic & onion
Toppings: Roasted free range pork belly, greens, shiitake, bamboo, marinated egg, blackened onion, green onion & nori

THE MONK

Broth: Miso, shiitake & sea kelp seasoned with chillies, black pepper, ginger, roasted onion & garlic
Toppings: Corn, black fungus, shiitake, bamboo, marinated egg, blackened onion, green onion & nori

**Sample menu only. Subject to seasonality & availability*

DRINKS

KEEP IT SIMPLE...

house wines, beers & more

\$40PP

Ottelia Pinot Gris, Limestone Coast SA

Sparrow & Vine Sangiovese, Adelaide Hills SA

Young Henry's Newtowner

RSW X YH Boso-zoku Pressure Lager

House sodas, juice & non-alcoholic beer

VARIETY IS THE SPICE OF LIFE...

A selection of local minimal intervention wines & more

\$60PP

Ottelia Pinot Gris, Limestone Coast SA

Mount Macleod Chardonnay, Gippsland VIC

Lunar Sangiovese Rose, Adelaide Hills SA

Sparrow & Vine Sangiovese, Adelaide Hills SA

La Petite Vanguard Corsair, Barossa Valley SA

Young Henry's Newtowner

Rising Sun Workshop X YH 'Boso-zoku' Pressure Lager

House sodas, juice & non-alcoholic beer

LET'S TOAST TO THAT...

a bit of fizz to raise your glass

+\$9 Sparkling Wine

+\$25 Blanc de Blanc

BOTTOMS UP ! ...

cocktails on arrival to get you in the mood

\$20PP

Native Negroni

Gin & Tonic

Martini

**full cocktail list available upon request*

