

WE ARE
PASSIONATE & EXCITED
ABOUT WHAT WE DO.

**THIS MENU HAS
BEEN CREATED TO
BEST SHOW OUR
FAVOURITE DISHES
THAT WILL TRAVEL
WELL FOR YOU TO
ENJOY AT HOME.**

LET'S BEGIN.

PAPRIKA FRIES (gf) (df) (v) (ve) **\$7.90**

shoestrings seasoned with our famous paprika salt served with tomato relish

CUMIN FLATBREAD (df) (v) (ve) **\$8.90**

served warmed with a white bean & miso dip

PATATAS BRAVAS (gf) (df) (v) **\$14.50**

chunky + crispy potatoes served with our famous bravas sauce, aioli, & paprika dust

THAI SOMTAM SALAD (gf) (df) (v) (ve) **\$16.50**

with green beans, shredded pumpkin, cashews & somtam dressing

GRAINS & GREENS (gf) (df) (v) (ve) **\$16.50**

broccoli, asian greens, beans, quinoa, buckwheat with a soy, honey & ginger glaze

ARANCINI (4) (v) **\$17.90**

artichoke & jalepeno crumbed risotto balls w lemon aioli

ARTICHOKE & SPINACH (v) **\$18.90**

our famous creamy, cheesy hot bake served with mexi salsa & tortilla wafers or (gf) seed crackers

PRAWN OKONOMIYAKI (df) **\$19.50**

osaka-style savoury japanese prawn pancake (sliced) topped with tonkatsu sauce, kewpie mayo & furikake

BANG BANG CAULIFLOWER (df) (v) **\$19.50**

tempura florets of cauliflower covered in our famous spicy sichuan bang bang sauces

SALT & PEPPER SQUID (gf) (df) **\$19.50**

in-house prepared calamari dusted in our special gluten free flour, with aioli & kaffir lime splash

FRIED CHICKEN (gf) **\$19.90**

5 spice fried chicken, asian slaw, miso mayo

WAGYU TATAKI (gf) (df) **\$24.50**

seared & sliced firstlight wagyu, served with asian slaw & yuzu + truffle dressing

BEEF PHO (df) **\$22.50**

sliced firstlight wagyu beef, asian broth, rice noodles, fresh herbs & chilli

PORK BELLY (gf) (df) **\$25.90**

crispy pork belly on fennel & apple slaw & a pomegranate dressing

TUNA SU-MISO (gf) **\$28.90**

sesame crusted yellow-fin tuna, apple + daikon salad with mustard su-miso & lime creme

MISO LAMB (gf) **\$28.90**

miso braised ovation lamb shoulder, roast buttercup, black sesame, japanese grains & citrus creme

SILK PIE \$14.90

salted caramel & valrhona French silk pie with coconut whip & almond praline

STRUDEL \$14.90

pear & walnut strudel with maple cream and vanilla anglaise

DARK ROCKY ROAD \$8.90

dark valrhona chocolate, raspberry liquorice, dried strawberry & macademia

WHITE ROCKY ROAD (gf) **\$8.90**

white callebaut, tropical fruits, coconut & pistachio

BOHEMIEN CHOCOLATE FISH (gf) **\$8.90**

it's just a really good hand crafted chocolate fish vanilla marshmallow + 53% dark chocolate

**DELI
CIOUSA**