

Sharers

- **Olives \$10**

Rosemary, chilli, orange, grilled flatbread.

- **Mac Bombs \$13**

Four cheese macaroni bites, bacon and chive mayo.

- **Smoked Beef Brisket \$15**

In its juices, purple cabbage, cauliflower, okra.

- **Creole Croquettes \$13**

Chinese sausage, chive & pecorino, chilli mayo.

- **Beer battered steak fries \$10 basket, \$4.5 side**

Lime & herb salt, bistros chip dip.

- **Good old French fries \$10 basket, \$4.5 side**

Salt and vinegar, balsamic mayo.

- **Bistro chicken wings \$14**

Tender, crisp, perfect! Just choose your flavour.

-Mango & chilli

-Seriously heated!!!

-Coconut & kafir lime

-Lemongrass & ginger curry

Gajaks

Gajaks are small shareable plates of Mauritian cuisine, similar to Apperitivo or Tapas, the perfect food to accompany drinks. All our Gajaks are influenced by popular street food from the tropical island of Mauritius.

- **Gram Bouilli \$10**

Crisp chickpeas, dry spices & fried curry leaf.

- **Gateaux Piment \$12**

Crunchy split pea fritters, chilli, cumin, fresh herbs, coconut-lime aioli.

- **Gateaux Arouille \$12**

Taro & ginger fritters, coriander persillade.

- **Gato Brinjel \$12**

Battered eggplant, north African dukkha, kale pesto.

- **Vindaye \$14**

Yellow fin tuna pickled in turmeric & mustard seed, Mauritian flatbread.

- **Dholl Puri \$12**

Butterbean curry, rougaille, achar and Mauritian flatbread.

- **Charred Curried Prawns \$16**

Lemongrass, chilli, ginger & kafir lime.

Pièce de Résistance

- **Halim soup \$14**

Lamb Shoulder, lentils, Middle Eastern spices & lime.

- **Mine Frite \$18 (add Chinese Sausage for \$3)**

Fried egg noodles with chicken, cabbage, carrot, pak choy, chives & omelette.

- **Bol Renverse \$20**

Chicken thigh in oyster soy, baby corn, mushrooms, Chinese greens, carrots & bamboo served on fragrant rice & topped with a fried egg.

- **Pork belly \$25**

Chinese style braised pork belly with turmeric rice, pickled cabbage, radish, chilli & coriander.

- **Masala Duck Curry \$26**

Slow cooked duck maryland, heirloom carrots, burnt pumpkin, okra & cucumber pachedi.

- **Lamb Burger \$20**

Slow braised shoulder with smoked almond dukkha, goat's cheese, pickled cabbage, cucumber & pesto with beer batter fries.

- **Beef Burger \$20**

Smoked beef brisket with kale & cabbage slaw, fried okra, cornichons & taro chips.

- **Pork Baguette \$14**

Crisp pork belly, pickled carrot, cabbage, cucumber, chilli & Asian herbs.

Something on the side

- **Roasted winter vegetables \$14**

Thyme, sage, honey, crumbled goats cheese & walnuts.

- **Steamed Asian Greens \$10**

Broccolini, beans, sugar snaps, toasted sesame dressing.

- **Char Sui Wok \$14**

Choy sum, pak choy, shitake mushroom, fried tofu, dried chilli.

Desserts

- **Fried Ice Cream \$12**

Pistachio and honey ice cream, lychee & coconut sand, caramel.

- **Panacotta \$12**

Chinese 5 spice infusion, chilli chocolate, cocoa, raspberries & coconut flesh.

- **Napolitane \$4 each**

Shortbread biscuit & raspberry coulis coated in icing.

- **Banana tart \$4 each**

Stewed banana encased in shortcrust pastry