• LUNCH MENU •

Soup of the Day $16 V*
Served with toasted bread & butter

Peking Duck Crispy Taco (3) $21 DF
House made peking duck, cucumber, spring onion & hoisin sauce

Korean Fried Chicken $18 GF
Korean fried chicken, togarashi pepper, chilli Mayo

Sticky Beef Wontons (3) $21 DF
Silver Fern Farms 12 hour braised beef brisket, chilli,
coriander, white miso mayo

Vault 21 Ramen $20 DF
Roast duck broth, grilled chicken with udon noodles,
bok choy, mung beans, spring onion, red chilli,
soy glaze marinated egg and crispy shallots

Burrata Flatbread $25
Freshly baked flatbread, burrata cheese, chipotle tomato sauce,
parmesan, red chimichurri, mesclun leaf, Kalamata olive dirt,
sherry vinaigrette, extra virgin olive oil

Chicken and Pumpkin Salad $25 GF DF*
Grilled siracha chicken, cinnamon roasted pumpkin, feta, cherry tomatoes,
mesclun, sherry vinaigrette, five spice pepitas, olive oil

Pizza Dough Sandwich $23 DF*
Pulled lamb - Overnight braised lamb shoulder, arugula pumpkin seeds,
pesto, onion marmalade, feta, sauté oyster mushrooms, rocket leaf, lamb jus.

Smoked Beef Cheek - Braised smoked beef cheek, spiced feta, chimichurri,
sriracha mayonnaise, mesclun, truffle olive oil, beef jus

Silver Fern Farm Glazed Steak $26 DF*
Fritz & Sauce - Soy glazed sous vide beef, dashida potato crisps,
peppercorn sauce, miso aioli
Open Sandwich - Sous vide beef, ciabatta, Whitestone brie,
salsa verde, mizuna salad, horseradish aioli
Add small fries $7

Bang Bang Chicken $29 DF GF V*
Korean fried free-range chicken, sriracha sauce, steamed rice, stir fried veg,
chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing
***Ginger miso grilled eggplant option for vegans**

Fries $12 DF GF V*
Spicy salt & chilli mayo

• DESSERTS •

Warm sesame miso & white choc chip cookie skillet $16
Ice cream, salty miso caramel sauce

Trio of Ice Cream $16 GF V*