THE PANTRY

Small Plates

KARAAGE CHICKEN / 15

kewpie mayo, ponzu, togarashi

WOK FRIED KUNG PAO CAULIFLOWER / 11

sesame seeds, peanuts, green onions

SHOESTRING FRIES / 13

aioli & ketchup

SHRIMP SHIU MAI / 20

chilli dipping sauce

PULLED PORK/16

potato skins, cheddar cheese sour cream, green onion

Curds & Cured

pear & fig chutney, baguette & crackers
3 FOR 35

BLEU D'AUVERGNE - FRANCE

pasteurized cow's milk | smooth, creamy

COMTE PETITE RESERVE 12-18 MONTHS - FRANCE

un-pasteurized cow's milk | firm

BRIE DE MEAUX - FRANCE

goat's milk | tangy & earthy

GRUYÉRE SUISEE

18 MONTHS - SWITZERLAND

un-pasteurized cow's milk | supple

APPENZELLER - SWITZERLAND

un-pasteurized cow's milk | firm, herbal

MEYER MAASDAM - NZ

cow's milk | dutch style, sweet & nutty

OVER THE MOON CREAMY BLUE - NZ

cow's milk | smooth, rich & very creamy

PROSCIUTTO

uncooked, unsmoked, dry-cured ham

CLASSIC SALAMI

cured sausage, air-dried meat

HOT SOPPRESSATA

dried spicy salami, pork,

black peppercorns, salt & garlic

SAUSISSON DRY PORK SAUSAGE

french salami made from $^2/_3$ meat & $^1/_3$ fat

Large Plates

THAI SHRIMP SALAD / 27

greens, mint, tomatoes, thai dressing

STEAK FRITES / 42

shoestring fries, garlic butter

VEGAN BAKED POTATO / 19

chickpea curry, spinach, feta, salad

PAD THAI / 22

rice noodle, egg, tamarind tofu, mung beans, peanuts

add prawn or chicken +7

WAGYU BEEF BURGER / 37

onion marmalade, fried egg,

cheese, brioche bun,

tomato chutney mayo & fries