



Served 11am – 2.30pm Monday - Friday

Pumpkin and Cardamom Soup

Velvety Roasted Pumpkin Soup, infused Cardamom Spice, Chive Oil, Crunchy Romesco Crumb

DF GFO VG NFO VNF **\$12**

Brie and Leek Quiche

Served with Garden Salad

NF V **\$15**

Chicken Cobb Salad

Smoked Chicken Breast, Iceberg Lettuce, Confit Cherry Tomato, Corn, Avo, Blue Cheese Dressing

DFO GF VO NF **\$20**

His Maj Club Sandwich

Smoked Salmon, Crispy Bacon, Rocket, House-Pickled Veggies, Beer Battered Chips

NF (GFO Grilled Fillet) **\$22**

Vegetable Gyozas with Gochujang Barbeque Sauce

Served with House Kimchi, Soy Sauce, Pickled Shitake Mushroom, Grilled Okra

DF VG NF V **\$17**

Truffle Ñoquis

Argentine Gnocchi, Trio Mushrooms, Creamy Tapenade

DFO GF VGO NF V **\$20**

Wagyu Beef Burger

Wagyu Beef Burger, Chipotle Mayo, Dill, Cheddar, Fried Egg, Beer Battered Chips

NF **\$22**

See waitstaff for dessert options & beverage menu

ALLERGEN LEGEND

DF Dairy Free, **GF** Gluten Free, **VG** Vegan, **NF** Nut Free, **V** Vegetarian, **O** Option

Our kitchen handles food containing common allergens such as peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and shellfish.

We cannot guarantee that any dish is completely allergen-free.

Please inform our staff of any severe allergies or dietary restrictions before ordering.

Thank you for your understanding.