STREET SFOOD KITCHEN		SATAY CHICKEN skewered marinated chicken finished with our house-made Thai peanut dipping sauce with a warm tortilla (*GFR) (N)	\$24
MAKIKIHI FRIES tomato & aioli sauces (*GF) VEGAN FRIES	\$ 12.5 \$ 13	PEAR & FETA SALAD lettuce, pickled pear, cranberries, pumpkin seeds & Whitestone Fuchsia Creek Feta drizzled with our special tequila vinaigrette (V) (*GF)	\$ 25
with vegan aioli (DF) (*GF) FISH & CHIPS Tempura-style battered fish with house-made tartare sauce, salad & local Makikihi fries	\$ 36	(VER) CHICKEN KATSU tender Japanese-style fried chicken cutlet coated with crispy panko served with hot rice, tonkatsu sauce & salad	\$ 32
SOUP OF THE DAY Ask your waiter for today's fresh house-made offering	\$ 22	* Vegan version with marinated tofu available on request	
GARLIC PRAWNS & GNOCCHI garlic sautéed prawns in a creamy Parmesan cheese sauce with house made potato gnocchi	\$ 35	HALLOUMI SLIDERS grilled Whitestone Ferry Road Halloumi sandwiched between 3 warm sliders with beetroot relish & baby lettuce served with fries	\$26
* Vegetarian available on request			
PORK DRUMSTICK slow-roasted pork drumstick sautéec in a Asian-style sweet & sour sauce with Makikihi fries (DF) (*GF)	\$ 35	ADD TO YOUR PLATE + HALF FRIES (*GF)	\$8

(*GF) – Please note, we cannot guarantee a gluten free kitchen, as we use wheat flour, but we do our best not to cross-contaminate | (VE) Vegan | (V) Vegetarian (DF) Dairy Free (N) Nuts