## SMOKF& MIRRORS

Snacks		Salads	
UMAMI SHIITAKE MUSHROOM CRISPS Ø GF	16	BURRATA TOMATO SALAD WITH BALSAMIC VINEGAR Ø GF	24
PERI PERI LIME CRISPS Ø GF	8	CAESAR SALAD 🔊	13
CHILI CRAB DIP WITH FRIED MANTOU	28	Add Chicken: +3	
Starters & Shares		$\it Mains$	
VEGETABLE TEMPURA  PLATTER   Purple Sweet Potato, Broccoli, Oyster  Mushroom, Pumpkin, Lotus Root, with  Tempura Sauce		QUESADILLA Pulled Pork or Spicy/Non-Spicy Chic Vegetarian: Portobello Mushroom	_
		CAJUN CHICKEN LEG WITH ROCKET GF	20
NACHOS Spicy Chicken / Ground Beef / Vegetarian option available	28	BRAISED BEEF CHEEK WITH MASHED POTATOES <sup>GF</sup>	24
CRISPY PANKO SHRIMP served with Mentaiko-mayo	20	SMOKED DUCK BREAST WITH ROASTED POTATOES & PUMPKII	24 <b>NS</b>
<b>CHICKEN SATAY</b> <sup>GF</sup> Eight Skewers served with Peanut Sauce, Cucumbers & Onions	24	PESTO PASTA WITH VEGETARIAN SCALLOP (Grilled King Oyster Mushroom)	22
TRIO OF SLIDERS Buttery Brioche Bun Sliders, Grass-fed Australian Beef, Tomato, Chipotle Mayo & Pickles	24	TORTILLA TACOS 24 8-hour Slow-roasted Lamb Shoulder <sup>GF</sup> (3 Pcs)	
FRIED WINGS (spicy/non-spicy)	18	Spicy Chipotle Chicken with	
SPICY MACKEREL SPRING ROLLS	16	Caramelised Onions <b>GF</b> (3 Pcs)	
CRISPY FRIES  Make it Truffle Fries: +4	12	Deep-fried Cod with Pineapple and Chipotle Mayo (2 Pcs)	
JALAPEÑO POPPERS <b>7</b> (6 pcs)	20		
TORTILLA CHIPS <b>G</b> GF with Homemade Guacamole	22	Wholemeal 8" Square Pizzas	
COD FISH GOUJONS WITH CHIPOTLE MAYO	18	MARGHERITA 🔊	20
		PROSCIUTTO & ROCKET	24
S	weet 1	Endings	
PANNA COTTA WITH RASPBERRY COMPOTE	12	ORANGE-VANILLA FLAN WITH CARAMEL SAUCE	8