



pocket

BAR & KITCHEN

FROM THE KITCHEN

Tempura seaweed chips covered in Szechuan salt, bonito flakes with a side of dashi mayo.	\$8.0	Cheeseboard. Our selection changes regularly. Ask our staff what's on the board today.	\$22.0
Salt and vinegar scallop potato fries with a smoky housemade tomato sauce. [V]	\$8.0	Meatboard. Our selection of cured Italian meats with grilled red peppers, artichoke hearts, mixed olives and toasted Rye.	\$26.0
Green tahini hummus with broad beans, pine nuts and crisp flatbread. Perfect for sharing. [V]	\$12.0	Malaysian style snapper. Housemade spicy sambal with eggplant and green beans. Add rice \$2. [GF]	\$23.0
Grilled pork skewer with pickled cucumber, preserved lemon and creamy whipped garlic. [GF]	\$12.0	Fresh broccoli and green beans with crispy shallots and a side of mushroom & truffle cream. [V] [GF]	\$14.0
Crispy lamb dumplings with a citrus ponzu. Ten pieces.	\$15.0	Fall off the bone North African spiced lamb chops finished with black olive powder and a squeeze of lemon. [GF]	\$18.0
Crispy master stock chicken wings with a side of sweet ginger water. [GF]	\$14.0	Beef sliders with tomato relish, spicy mayo, crispy cheddar and melted provolone. Three per serve.	\$15.0
Tender pork Bánh Mi packed with fresh herbs and pickled vegetables, dripping with hot sauce and spicy mayo.	\$16.0	<p>For today's specials please see the specials board.</p> <p>[GF] Gluten Free [V] Vegetarian</p>	