



# pocket

## BAR & KITCHEN

### FROM THE KITCHEN

Tempura seaweed chips covered in Szechuan salt, bonito flakes with a side of dashi mayo.	<b>\$8.0</b>	Cheeseboard. Our selection changes regularly. Ask our staff what's on the board today.	<b>\$22.0</b>
Salt and vinegar scallop potato fries with a smoky housemade tomato sauce. [V]	<b>\$8.0</b>	Meatboard. Our selection of cured Italian meats with grilled red peppers, artichoke hearts, mixed olives and toasted Rye.	<b>\$26.0</b>
Green tahini hummus with broad beans, pine nuts and crisp flatbread. Perfect for sharing. [V]	<b>\$12.0</b>	Malaysian style snapper. Housemade spicy sambal with eggplant and green beans. Add rice \$2. [GF]	<b>\$23.0</b>
Seasonal soup with freshly toasted bread. [V] [GF]	<b>\$8.0</b>	Fresh broccoli and green beans with crispy shallots and a side of mushroom & truffle cream. [V] [GF]	<b>\$14.0</b>
Crispy pork and prawn dumplings with a citrus ponzu. Ten pieces.	<b>\$15.0</b>	Fall off the bone North African spiced lamb chops finished with black olive powder and a squeeze of lemon. [GF]	<b>\$18.0</b>
Free-range Karaage chicken with lemon aioli.	<b>\$14.0</b>	Beef sliders with tomato relish, spicy mayo, crispy cheddar and melted provolone. Three per serve.	<b>\$15.0</b>
Bourbon BBQ pork ribs with slaw and pickles. [GF]	<b>\$18.0</b>	Tarakihi sliders with tartare sauce and fresh greens. Three per serve.	<b>\$15.0</b>

**For today's specials please see the specials board.**

[GF] Gluten Free [V] Vegetarian