

Gastronomy

C O W E S

SNACKS

OLIVES WITH CHILLI (v) (vg) (gf) (df)	4
HOUSE MADE FOCACCIA (v) (vg) (df)	4
HOUSE MADE TORTILLA CHIPS <i>With guacamole & pico de gallo</i> (v) (vg) (gf) (df)	5.5

BAO BUNS

ASIAN PORK BAO (df)	9.5
BANG BANG CHICKEN BAO (df)	9.5
TERIYAKI TOFU BAO (df) (vg) (v)	8.5

SMALL PLATES - PERFECT FOR SHARING

HALLOUMI FRIES <i>With harissa yoghurt & pomegrante</i> (v) (gf)	8.5
BULGOGI PORK <i>In lettuce cups with sweet pickles</i> (gf) (df)	9.5
KOREAN SPICED PRAWNS (gf) (df)	10.5
SEARED SCALLOPS <i>With Nduja & honey</i> (gf) (df)	11
MOROCCAN CHICKEN SKEWERS <i>With spiced couscous, harissa yoghurt</i>	10.5
CRISPY CALAMARI <i>Deep fried squid with sriracha aioli</i> (gf) (df)	10
TEMPURA VEG <i>With Thai dipping sauce</i> (gf) (df) (v) (vg)	7.5
GOCHUJANG TEMPEH WINGS <i>With Korean-style vegan mayo</i>	8

LARGE PLATES

DOUBLE CHEESEBURGER <i>Special recipe beef patties, American cheese, house burger sauce, gherkin, served with salad & fries</i>	16
KOREAN FRIED CHICKEN BURGER <i>With kimchi and slaw</i>	16.5
RIB EYE STEAK <i>With chimichurri, crispy shallot rings, salad and fries</i> (gf)	26.5
STICKY CHICKEN <i>With lime & honey dipping sauce, slaw, salad & fries</i> (gf) (df)	17.5
MALAYSIAN KING PRAWN LAKSA <i>With rice noodles & Asian veg</i> (gf) (df)	18.5
TOFU KATSU CURRY <i>With traditional sticky rice</i> (gf) (df) (v) (vg)	16

SIDES

KOREAN CHILLI CHEESE FRIES (v) (gf)	6.5
HOUSE SLAW (v) (gf)	3.5
FRIES (v) (vg) (gf) (df)	4.5
SIDE SALAD (v) (vg) (gf) (df)	4

(vg) vegan, (v) vegetarian,
(gf) gluten free, (df) dairy free.
Please notify the staff of any allergies or dietary requirements