


Raw Kitchen

PATIO

A LITTLE SOMETHING

Cauliflower Tacos (2 pcs) - vg jalapeño slaw, dukkah, fried cauliflower	14	
Steak Tacos (2 pcs) thai style steak, green mango, jalapeño aioli	18	
Tuna Tartare Tostada (2 pcs) flour crisps, mint, onions, baby radish	16	
Prawn Toasties (2 pcs) tobiko, ginger lime dressing	10	
Pad Krapao Croquettes (3 pcs) stir fried chicken, thai basil vinaigrette	12	
Tostones Nachos - vg sour cream cheese, salsa mexicana	12	
Black Mamba squid ink fried rice, tiger prawns, fermented chilli sambal	25	

WINE

Botter Prosecco Veneto, Italy	16 / 75
Scanavino Moscato d'Asti Northern Heathcote, Australia	17 / 80
Single Estate Chardonnay Cachapoal Valley, Chile	16 / 75
Le Monde Sauvignon Blanc Friuli, Italy	18 / 85
Les Sardines Rose Languedoc- Roussillon, France	17 / 80
Single Estate Cabernet Sauvignon Cachapoal Valley, Chile	16 / 75
Matahiwi Estate Pinot Noir Wairarapa, New Zealand	21 / 103

NON ALCOHOLIC

Sodas coke / coke zero / sprite / ginger ale / soda / tonic	5
Riverside Ice Tea oolong tea with orange, lime, lemon	8
Fresh Juice choice of orange or watermelon	8



SCAN HERE FOR MORE WINES

HOUSE COCKTAILS

Frozen Margarita (glass/jug) seasonal flavours	20 / 80
Aperol Sour gin, aperol, elderflower liqueur	21
Ginger Refresher gin, ginger shrub, grapefruit soda	19
Rum Basil rockpool rum, thai basil, lemon	20



BOTTOMLESS TIPPLES

ALL DRUNKIES AT THE TABLE NEED TO PARTICIPATE
G&T, APEROL SPRITZ, HOUSE WINE, PROSECCO, BOTTLED BEER
FREE FLOW \$55 PER PERSON FOR 90 MINS



SANGRIA (glass/jug) 21 / 85

Red Sangria orange, lime, guava, rum
White Sangria apple, pear, lime, gin
Rosé Sangria orange, lemon, moscato



BEERS

ON TAP	
Blasta Chainbreaker 473ml	18
Rocky Ridge Pilsner 473ml	17
CANNED & BOTTLED bucket of any 5 beers	75
4 Pines Pacific Ale 375ml	14
Gage Roads Single Fin 330ml	15
East Coast IPA 375ml	17
Bertie Cold Press Apple Cider 375ml	16
Jindong Juicy 375ml	17

BRUNCH FAVOURITES

SAT & SUN | 11.30AM - 3PM

Tortilla De Papas - v 18
tomato & olives with green mango

Salmon Mentaiko Toast - 21
aburi salmon, sourdough, spicy egg mix

Banana Torrejas - vg 19
toasts, raspberry, coconut crumble, maple syrup
add coconut sorbet +4

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST

OH BABY I LIKE IT RAW

Hamachi Aguachile chilli flakes, onions, cucumbers	20
Seafood Ceviche ahi tuna, shrimp, pulpo	24

FOR THE TABLE

Basil Karana Wrap - vg karana jackfruit, baby romaine add a fried egg +2	20
Crispy Pork Belly garlic chilli soy, cucumber herb salsa	27
Grilled River Prawns green curry butter, pomelo	32
Fried Whole Malabar Snapper adobo garlic confit, nam jim	45
Thai Short Ribs grilled angus short ribs, chimichurri, lime	54
Jamaican Jerk Chicken (half/full) 24 hours brined bird, pineapple sriracha	25 / 45
Warung Pork Ribs (half/full) signature warung glaze, lime	28 / 52



ON THE SIDE

Turmeric Rice - vg garlic butter, chives	4
Crispy Shoestring Fries - vg jalapeño aioli, sazon-peppercorn spice	9
Tamarind Brussels Sprouts - v honey tamarind, chillies, shallot rice flakes	14
Corn Riblets - vg curried butter, herbed sour cream	12



SWEET ENDINGS

Thai Choux Puff (2 pcs) - vg thai tea crème custard	12
Plantain Split Sundae - v dragon passion sorbet, vegan brownie	15
Coconut Tembleque - v chocolate husk, coconut sorbet, mint, fresh mango & coconut flesh	16

V - Vegan VG - Vegetarian

TAKE ME HOME

BOTTLED SAUCES

Fermented Chilli Sambal \$10

Tropical Sriracha \$8