

KITCHENE20

Lunch/Brunch



SNACKS & SMALLER PLATES

- Nocellara olives (ve) 4
- Baked sourdough, brown butter (v) 4
- Smoked almonds (ve) 4
- Wild mushroom arancini, truffle dip (v) 6
- Salt & Szechuan pepper squid, citrus aioli 8
- Charcuterie board, pickles, sourdough 14
- Jerusalem artichoke soup, black trompette,
slow poached egg (v) 8
- Chicken liver parfait, sticky onion, orange,
stem ginger, brioche 9
- Teriyaki glazed pork belly, puffed rice,
pomegranate, coriander 10
- Salt baked vegetables, pumpernickel,
goat's curd (v) 9

BRUNCH

- Shakshuka
- Crumbled feta, toasted sourdough (v) 12
- Smashed avocado
- Chilli, lime, coriander, toasted sourdough,
vine cherry tomato (ve) 12
- Welsh rarebit
- Smoked bacon, fried egg 12
- Bubble & squeak
- Sautéed mushrooms, fried duck egg (v) 12



SALADS

- Smoked trout, soft boiled egg, new potato, frisée, radish 8 / 15
- Super-grains, spinach, kale, broccoli & pomegranate (ve) 8 / 15
- Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies, parmesan 9 / 16
- Tuna, yuzu, wasabi, coriander, Asian slaw 11 / 18

LARGE PLATES

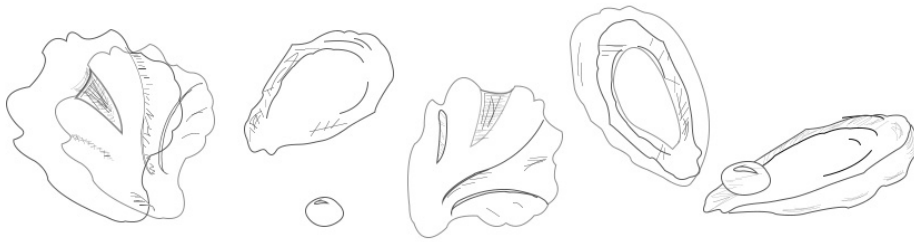
- Autumn vegetable paella (ve) 19
- 200g beef burger, American cheese, pastrami, sticky onions, chips 20
- 200g bavette, chimichurri, roast vine tomato 20
- Club sandwich with grilled chicken, smoked bacon, fried egg, lettuce, tomato 15
- Prawn & mussel linguini, chilli, garlic, white wine 21

SIDES

- Cauliflower cheese & wholegrain mustard (v) 5
- Triple cooked chips, curry mayo 5
- Chargrilled hispi cabbage, garlic & chilli oil (ve) 5
- Tender-stem broccoli, shiitaki mushroom, soy & ginger (ve) 5
- Buttery mash, glazed brisket, crispy shallot 6

KITCHEN20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9.30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

🌿 Vegetarian | 🌱 Vegan

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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