



BAR FOOD MENU

BITS & PIECES

TFF CHARCUTERIE BOARD	30
Today's selection of house-made & imported cold cuts	
House baked bread, cultured seaweed butter	6.5
Warm mixed olives <i>(v, gf)</i>	6.5
Goats cheese, fig, apricot, pistachio, honeycomb <i>(v)</i>	22
Lamb ribs, sweet & spicy glaze, kewpie, lime	24
Sujuk: Spicy beef sausage, lemon labne, fennel sauerkraut	18
Duck fat potatoes <i>(gf)</i>	10
Cheese Board	35
Single Cheese	16

PIZZA

JERK CHICKEN	22
Crispy chicken skin, jalapeño, burnt pineapple, ranch dressing	
PORK BELLY	22
Fennel, blue cheese, apple purée	
ROAST SWEET POTATO	22
Pickled Enoki mushroom, sage, walnut dukkah <i>(v)</i>	
MARGHERITA	19
Fior di Latte, parmesan, cherry tomato, basil <i>(v)</i>	

*please note a 1.5% surcharge applies to all credit card transactions
american express attract a 2% surcharge*

