






Shares

<p>PARMESAN TRUFFLE FRIES  <i>chives, roasted garlic aioli</i></p> <p>CHICKEN WINGS <i>1¼ lbs., hot, salt & pepper, maple bbq, sweet chili</i></p> <p>SZECHUAN TOFU LETTUCE WRAPS  <i>wonton crisps, red pepper, scallions, spicy pecans, cilantro, bean sprouts, spicy yoghurt</i></p> <p>SUI MAI DUMPLINGS <i>sui mai (pork & shrimp dumpling), seymour dumpling sauce</i></p> <p>CHAR SIU BAO (BBQ PORK BUN) <i>two fluffy white buns stuffed with sweet and savory bbq pork</i> add: 1 x Char Siu Bao + 4½</p>	<p>10 MAPLE BBQ STICKY RIBS 24 <i>baby back ribs, maple bbq glaze</i></p> <p>22 SWEET CHILI CHICKEN BITES 21½ <i>wonton crisps, toasted sesame seeds, scallions</i></p> <p>25 SZECHUAN CHICKEN LETTUCE WRAPS 25 <i>wonton crisps, red pepper, scallions, spicy pecans, cilantro, bean sprouts, spicy yoghurt</i></p> <p>19 LOADED TATER TOTS  19½ <i>jalapeno, shallot, aged white cheddar, spicy yoghurt, corn pico di gallo</i></p> <p>9 PRAWN & PORK GYOZA 19 <i>wood ear mushroom, ginger, scallion, toasted sesame seeds, seymour dumpling sauce</i></p>
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Chili Crunch Oil garlic, ginger, shallot, korean chillies +2

Greens


<p>CAESAR SALAD <i>romaine, brown butter croutons, grana padano</i></p> <p>ARTISAN HOUSE GREENS   <i>artisan greens, cucumber, grape tomato, raisins, watermelon radish, roasted walnuts, toasted sesame dressing</i></p>	<p>starter 13 STRAWBERRY & SPINACH SALAD   starter 13 full 18 <i>spicy glazed pecans, shallot, goat cheese, fig & balsamic vinaigrette</i></p> <p>starter 13 COBB SALAD  26 full 18 <i>grilled chicken, hard boiled egg, bacon, avocado, heirloom tomato, gorgonzola, romaine lettuce, honey mustard vinaigrette</i></p>
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add to any salad: grilled or cajun chicken +9 tiger prawns +9 salmon +9

Handhelds

<p>BACON CHEDDAR BURGER <i>seymour burger sauce, tomato, lettuce, pickle, onion, toasted sesame seed potato bun</i></p> <p>SHRIMP CLUBHOUSE <i>mayonnaise, bacon, avocado, lettuce, tomato, toasted sourdough</i></p> <p>CHICKEN PARM SANDWICH <i>arugula, marinara, aged white cheddar, basil, parmesan, toasted sesame seed potato bun</i></p> <p>CAJUN CHICKEN CLUBHOUSE <i>mayonnaise, bacon, avocado, lettuce, tomato, toasted sourdough</i></p> <p>BEER BATTERED COD BURGER <i>tartar sauce, creamy coleslaw, toasted brioche, toasted sesame seed potato bun</i></p>	<p>25½ PACIFIC NORTHWEST SALMON BURGER 25½ <i>arugula, tomato, lemon caper aioli, balsamic glaze, red onion, toasted sesame seed potato bun</i></p> <p>26 GRILLED CHICKEN CLUBHOUSE 26 <i>mayonnaise, bacon, avocado, lettuce, tomato, toasted sourdough</i></p> <p>25 CAJUN CHICKEN BURGER 25 <i>aji verde, roasted garlic aioli cheddar cheese, lettuce, tomato, onion, toasted sesame seed potato bun</i></p> <p>26 BEEF DIP 25 <i>caramelized onions, swiss cheese, buttered & toasted french hoagie, au jus</i></p> <p>25½ sub: gluten free bun or lettuce wrap +3 add: avocado +4 bacon +4 cheddar +3 swiss +3 add to your fries: gravy +4 roasted garlic aioli dip +2</p>
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Bowls

<p>KUSHIMOTO RICE BOWL <i>prawns, teriyaki sauce, broccoli, cabbage, carrots, water chestnuts, snap peas, scallions, bean sprouts, spicy yoghurt, jasmine rice</i></p> <p>TERIYAKI CHICKEN RICE BOWL <i>broccoli, cabbage, carrots, water chestnuts, snap peas, scallions, bean sprouts, spicy yoghurt, jasmine rice</i></p>	<p>26½ BBQ PORK WONTON SOUP 21 <i>thinly shaved bbq pork, broccoli, carrot, scallion, wonton broth</i></p> <p>26½ TERIYAKI TOFU BOWL  26½ <i>broccoli, cabbage, carrots, water chestnuts, snap peas, scallions, bean sprouts, spicy yoghurt, jasmine rice</i></p>
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<p>FISH AND CHIPS <i>beer battered, coleslaw, tartar sauce</i></p>	<p>1pc 23 SPAGHETTI BOLOGNESE 28¾ 2pc 29 <i>fennel sausage & ground brisket, fresh ricotta, basil, grana padano, garlic bread</i></p> <p>sub: gluten free penne +3</p>
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Small Plates & Entrées After 5

<p>HOKKAIDO SCALLOP TRIO <i>coconut curry cauliflower purée, crispy garlic pancetta, toasted herb panko</i></p> <p>FILET MIGNON & TIGER PRAWNS  <i>8oz AAA filet, baby nugget potatoes, asparagus, cognac lobster cream</i></p> <p>BLACKENED CREOLE CHICKEN <i>house brined chicken supreme, crispy potato slaw, creole butter</i></p> <p>MISO MARINATED SABLE FISH  <i>miso chive risotto, orange honey gai lan, tobiko</i></p>	<p>22 WILD MUSHROOM ARANCINI  19 <i>crispy risotto balls, wild mushroom medley, bechamel cheese sauce, truffle oil</i></p> <p>49 BRAISED SHORT RIB TAGLIATELLE 36 <i>slow braised short rib, wilted arugula, goat cheese, gremolata, demi cream sauce</i></p> <p>34 SMOKEHOUSE SAKURA PORK CHOP  37 <i>coconut curry cauliflower purée, asparagus, aji verde, roasted corn pico de gallo</i></p> <p>44 CHICKEN PARMESAN 29 <i>crispy fried chicken breast, marinara, aged white cheddar, basil, pesto cream spaghetti, arugula, grana padano</i></p>
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Desserts

<p>STICKY TOFFEE PUDDING  <i>house made toffee pudding, vanilla ice cream, roasted walnuts</i></p> <p>RICE PUDDING ARANCINI  <i>lady finger crust, toasted almonds, amaretto crème anglaise</i></p>	<p>13 CHERRY CHEESECAKE  13 <i>graham cracker crust, cherry compote, fresh mint</i></p> <p>13 CHOCOLATE POT DE CRÈME   12 <i>vanilla whipped cream, fresh strawberry</i></p>
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Gluten Smart



Vegetarian