full volume brunch

$45pp

ENTRÉE

CHOOSE YOUR ENTRÉE MENU TO SHARE

STANDARD

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI VGN + GF

BBQ BULGOGI PORK BUN

KIMCHI MANDU DUMPLINGS + PUMPKIN SSAMJANG + CRUNCHY CHILLI VINEGAR VGN

SCALLOP & PRAWN DUMPLINGS + MISO & SHIITAKE CREAM + TROUT CAVIAR (M)

VEGAN

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI VGN + GF

FRIED TTEOKBOKKI + UMAMI SALT VGN + GF

BBQ VEGETABLE STEAMED BUN VGN

KIMCHI DUMPLINGS + PUMPKIN SSAMJANG + CRUNCHY CHILLI VINEGAR VGN

GLUTEN FREE

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI VGN + GF

FRIED TTEOKBOKKI + DIRTY SALT VGN + GF

POTATO HASHBROWN + MISO GLAZED SHIMEJI + CRISPY NORI VGN + GF

GANJANG GARLIC BUTTER BUTTERFLIED SHARK BAY PRAWN, CHILLI OIL, CHIVES (A) GF

MAIN

CHOOSE YOUR OWN MAIN

GALBI PULLED PORK SLIDERS, PICKLED DAIKON, KEWPIE (2)

TEMPURA EGGPLANT SLIDERS, MISO HUMMUS, GOCHUJANG MAPLE, SCALLION (2) VGN+GF

SHIITAKE BIBIMBAP, SPINACH, KIM CHI, TOFU, POACHED EGG VGNO+GF

TUNA HWE BIBIMBAP, EDAMAME, TOBIKO, TARE SAUCE, NORI GF

SEAFOOD ORIGIN A=AUSTRALIAN I=IMPORTED M=MIXED

5% SUNDAY SURCHARGE, 15% PUBLIC HOLIDAY SURCHARGE

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HAIR OF THE TIGER DRINK SPECIALS

PINTS ON TAP

HAHN SUPER DRY 3.5% $8
LITTLE CREATURES PALE ALE 5.2% $10
IOBC STORMCHASER GINGER BEER 4% $10

COCKTAILS

APEROL SPRITZ $14
APEROL, PROSECCO, SODA WATER

TOMMY'S MARGARITA $14
REPOSADO TEQUILA, AGAVE, LIME

AFTER HOURS $16
VODKA, COFFEE, HAZELNUT, MARASCHINO CHERRY

TRAIN TO BUSAN $16
HOUSE INFUSED CAPSICUM + CHILLI TEQUILA, MIDORI, LEMON

Double Rainbow
EATING HOUSE
쌍무지개

SCAN ME

WE'D LOVE TO SEE YOU AGAIN!
SCAN TO BOOK