
For The Table

Edamame VE/GF

Soy, chilli & ginger

Cajun Corn Ribs VE/GF

Served with green spicy mayo

Starters

Vegetable Gyoza V

With chilli, soy & ginger sauce

Quesabirria Taco

Birria beef & melted cheese served with dipping broth

Panko Crumbed Tiger Prawns

Sriracha Mayo

Karaage Chicken GF

Japanese fried chicken served with teriyaki sauce & wasabi mayo

Mains

Chicken Katsu Curry

Crispy panko chicken breast, katsu sauce, with sticky rice & house pickles

Miso & Lime Marinated

Salmon Fillet GF

Teriyaki glazed salmon fillet, house pickles, sesame & lime

Cheeseburger GF*

Double dry aged smash patties, pickles, double American cheese, lettuce, comeback sauce, toasted sesame seed bun

Kimchi Glazed Flat Iron Steak

Yuzu hollandaise, house pickles, glazed in kimchi sauce

Asian Chopped Salad VE/GF

Chinese leaf, mange tout, red cabbage, bean sprouts, carrot, spring onion, coriander, sesame dressing

+ GRILLED CHICKEN 4

Desserts

Churros V

Cinnamon sugar served with dulce de leche & chocolate sauce

Tres Leches Cake V

Fluffy sponge, condensed milk, seasonal fruits

Sorbet VE/GF

Raspberry / Lemon

Ice Cream V/GF

Vanilla / Chocolate

PERGOLA

ON THE WHARF



SCAN TO
VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian

V* = Vegetarian option available

VE = Vegan

VE* = Vegan option available

GF = Gluten Free

GF* = Gluten Free option available