

March Weekend Menu

< BURGERS & SANDWICHES >

All on a brioche bun and served with fries, soup or slaw.

Add \$2 for GF bun.

Fancy Pants

House beef patty, bacon, provolone,
fried onions, spinach, SSK Spicy
Tomato Spread, roasted garlic aioli,
pickle

\$19.00

Picky Hippy (Vegetarian)

Beyond burger, provolone, fried
onions, spinach, SSK Spicy Tomato
Spread, roasted garlic aioli, pickle

\$19.00

Bangin' Fried Chicken

Buttermilk battered GF fried chicken,
spinach, onion, smoked paprika aioli,
pickle

\$18.00

Brisket Dipper

House braised brisket, provolone,
fried onions, roasted garlic aioli,
pickle, GF gravy

\$17.00

The Habanero Hot Sauce Chicken

Buttermilk battered GF fried chicken,
house habanero hot sauce, spinach,
onion, smoked paprika aioli, pickle

\$19.00

Hot Mango Fried Chicken

Buttermilk battered GF fried chicken,
spinach, SSK Hot Mango, onion,
smoked paprika aioli, pickle

\$20.00

BBQ Brisket

House BBQ brisket, slaw, smoked
paprika aioli, pickle

\$17.00

< SIDES >

Slaw \$6.00

Bowl of soup \$10.00

Fries and house gravy with
roasted garlic aioli \$14.00

NO SUBSTITUTIONS !

< BAO >

Your choice of Chashu pork,
Ginger Miso Braised Brisket or
Shiitake mushroom (Vegan) with
pickles Served with steamed
Chinese bao buns

\$6.00 / 1 pc

**\$10.00 / 2 pcs +\$1 mixed
varieties.**

< CUMIN LAMB NOODLE >

Cumin braised lamb with
seasonal vegetable, scallions
with Shanghai noodles

\$21.00

< DON > = rice bowls

MABO TOFU DON

Soya Nova Tofu, ground pork,
chilli, ginger, garlic, scallions,
sesame

\$17.00

CHASHU DON (GF)

Ginger miso braised pork
belly, seasonal veggies, pickles

\$16.00

MABO NASU DON (VEGAN)

Soya Nova Tofu, eggplant,
mushroom, chilli, ginger,
garlic, scallions, sesame

\$17.00

BEEF DON (GF)

Ginger miso braised brisket,
seasonal veggies, pickles

\$16.00

< KATSU CURRY > (GF)

Your choice of Fried chicken or Fried Soya Nova Tofu on House
made curry with seasonal veggies, scallions

\$21.00

NO SUBSTITUTIONS!