



Dine Around 2025

AFRICAN-INSPIRED FIVE COURSE TASTING MENU

BEEF SUYA (DF, GF)

Spicy Nigerian Style Beef Skewer, Beetroot, Coleslaw,
Charred Lemon Vinaigrette, Cilantro & Roasted Peanut

ROASTED YAM (GF, DF, CAN BE VEG)

Foraged Mushrooms, Smoked Fish & Spinach Stew

ASUN (GF, DF)

Bone-in Goat Meat, Spiced Tomato Stew, Roasted Peppers, Pickled Onions

CRISPY PACIFIC RED SNAPPER (GF, DF)

Grilled Onions, Roasted Peppers, Shito & Pepper Relish

COCONUT RICE PUDDING (GF, DF)

Fresh Young Coconut, Mango & Mint Salad, Crushed Nuts

\$75 per person

*Suggested Beer Pairing: Small Goods x House of Boateng Collab:
North To Paradise - Spiced Mango Dark Lager*

Suggested Wine Pairings : Lock & Worth Cabernet Franc Rose