

Lunch @ HAN

SMALLER BITES

Korean style hot dog with kimchi yoghurt \$8 each

Bulgogi beef ssam with perilla, lettuce, daikon kimchi and Korean miso \$16

Free range pork belly ssam with perilla, lettuce, daikon kimchi and Korean miso \$16

Tofu tacos, homemade kimchi and vegan soy mayo on Han's crispy shell \$14 (vegan)

Beef galbi tacos with house mayo and homemade kimchi on Han's crispy shell \$15

Moochim tacos with fresh Ora King salmon and avocado puree on Han's crispy shell \$15

Taco Trio (1 Tofu taco, 1 Galbi taco and 1 Moochim taco) \$21

BIGGER BITES

Free range Korean fried chicken with pickled daikon, soy mayo and Korean chicken sauce \$21

Crispy calamari pancake with calamari mayo and pickled onions \$18

Crispy mushroom pancake with vegan soy mayo and pickled onions \$18 (vegan)

Beef skirt and free range pork belly BBQ (grilled at the table) with house pickles and rice \$29

Korean kumara noodles \$15 (vegan)..... with bulgogi beef \$20..... with free range pork \$20

K-bowl, Korean gravlax, buckwheat, quinoa, brown and black rice, poached egg and avocado puree \$22

Deluxe Kimchi fried rice with pickles, lite mint pesto and poached egg \$24 (vegan on request)

On the side

House pickles \$6 (vegan)

Homemade kimchi \$6 (vegan)

Rice \$4

Dessert

Winter Garden - Compressed persimmon and tamarillo buried under HAN's edible soil and served with Jerusalem artichoke ice cream \$18

Beetroot ice cream with red ginseng meringue, homemade sponge cake and yuza sauce \$15

Duo of mousse - chocolate and kumara with Han's special vanilla ice cream \$16

Set Lunch Menu

2 courses - \$40pp

3 courses - \$50pp

ENTREE

Fresh Ora King salmon moochim with cucumber, pear and apple in a chojang sauce, avocado puree & tomato granita

MAIN

Beef Galbi, beef short ribs, roast cauliflower, caramelized miso cauliflower puree, pickled fennel, crispy leek, & house miso sauce

OR

Han's Special Charcoal BBQ Platter (grilled at the table) with beef skirt steak, free range pork belly and ssam veges, (we recommend at least 1.5 hours to enjoy the bbq).

DESSERT

Beetroot ice cream with red ginseng meringue, yuza sauce & almonds.