

TRIBE LUNCH MENU

Available from Monday to Friday from 11.00am - 1.00pm

Butter Chicken with Rice	\$ 15.50
Garlic Soy Braised Pork with Rice	\$ 15.50
Hearty Pumpkin Soup with Croutons	\$ 10.50
Pork Steamed Dumplings (6 pieces)	\$ 12.00
Korean Beef Broth Noodle Soup	\$ 11.00
Kimbap (Plant Based Beef Rice Roll)	\$ 9.50
Greek Salad	\$ 12.00
Greek Salad with Grilled Cajun Chicken	\$ 15.00

Our menu & kitchen contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

SMALL PLATES & SALADS

Tomato & Basil Pesto Focaccia \$13.00*Grilled focaccia topped with marinated tomato in basil pesto, Parmesan cheese & finished with a drizzle of balsamic glaze.***Chilli Cheese Fries \$14.00***Golden fries loaded with liquid cheese and hearty bean-based chili.***Jalapeño Popper \$15.00***Spicy jalapeño and creamy cheese, crispy fried, served with teriyaki mayo.***Golden Prawn Croquettes (I) \$17.00***Golden fried prawn croquettes with whipped potato filling and spicy tartare.***Crispy Chilli Squid Tentacles (I) \$17.00***Golden-fried squid tentacles, finished with aromatic chilli, spring onion, & crunchy fried shallots.***Five-Spiced Braised Pork Belly \$18.00***Whole braised pork belly slow-cooked with a fragrant five-spice blend to achieve a rich, deeply flavoured finish. Served with stir-fried kimchi and ssamjang sauce.***Braised Beef \$18.00***Slow-braised tender beef, served with creamy celeriac remoulade and topped with crispy fried shallots.***Honey Combo Chicken Wings \$18.00***Crispy wings coated in a signature soy-garlic-honey glaze. A savory and sweet Korean classic.***Crispy Chicken Wings \$18.00***Crispy WA chicken wings served with house-made spicy mayo.***Grilled Octopus (A) \$19.00***Grilled tender octopus served with carrot velouté and a crispy chili croissant crumb.***Broccolini \$21.00***Charred broccolini served with a creamy miso sauce, topped with savory cashews and crispy vermicelli.***Caesar Salad \$23.00***Whole, crisp cos lettuce hearts, served with bacon, Parmesan, croutons & a boiled egg, finished with a creamy Caesar dressing.*

LARGE PLATES

Eggplant and Provolone Burger & Fries \$26.00*Double fried eggplant with grilled provolone, house gachujang mayo, pickled cucumber and lettuce on a toasted bun, served with chips.***Porcini Mushroom Risotto \$27.00***Earthy porcini & seasonal mushrooms folded into a creamy risotto, topped with parmesan and a touch of truffle oil.***Cajun Chicken Burger & Fries \$28.00***Grilled cajun chicken breast with cheese, coleslaw, guacamole, & Tribe Burger sauce & BBQ sauce on a toasted brioche bun.***Chicken Caesar Sarnie & Fries \$28.00***Grilled chicken breast, lettuce, bacon & parmesan tossed in creamy caesar dressing.***TRIBE Beef Burger & Fries \$29.00***WA Angus beef patty with American cheese, lettuce, tomato, bacon, pickles, Tribe Burger sauce & BBQ sauce on a toasted brioche bun.***Bulgogi Steak Sarnie & Fries \$30.00***Grilled Korean-marinated beef with lettuce, jalapenos, house-made veggie pickles, creamy gochujang mayo, & melted cheese.***Bulgogi Rice \$30.00***Stir-fried Korean-marinated beef served over steamed rice with house-made kimchi, topped with a fried egg.***Beef Rendang \$31.00***Tender beef simmered in rich rendang curry, served with steamed rice, house pickles & mini naan.***Garlic Butter Seafood Stir-fry (I) \$33.00***A medley of prawns, squid, mussels & crab, stir-fried in rich garlic butter sauce, served with steamed rice & mini naan.***Spicy Seafood Soup (I) \$33.00***A flavourful spicy seafood broth loaded with prawns, squid, mussels, and crab along with seasonal vegetables, served with steamed rice***Pan-seared Barramundi (I) \$34.00***Pan-seared barramundi served with sweet potato mash, roasted brussels sprouts, crispy capers and a saffron orange cream sauce.***Lamb Cutlets \$37.00***Grilled lamb cutlet, served with kipfler potato & roasted mini tomato and blueberry wine sauce.*

DESSERTS

Warm Chocolate Fondant \$17.00*Rich dark chocolate fondant with a molten centre, served with vanilla bean ice cream, seasonal berries and white chocolate shavings.***Parisian Flan \$18.00***Classic French custard tart with a silky smooth filling and golden pastry crust, topped with pistachio fairy floss, white chocolate shavings, caramel drizzle and chopped walnuts.*

SEAFOOD ORIGIN: A = Australian, I = Imported, M = Mixed

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