

FIRST THING FIRST.

Order first, figure out the rest later.

LAMB PITA POCKETS	10.0
Warm pita pockets filled with spiced lamb, served with dipping sauce.	
BURNT BUTTER HUMMUS	11.0
Creamy hummus topped with burnt butter and basil oil, served with warm, butter-toasted focaccia.	
CHARRED SPICED CORN	14.5
Fire-grilled corn, smoky spices, lime, and parmesan cheese.	
GARLIC TEAR AND SHARE	9.5
Warm, cheesy bread infused with roasted garlic, sea salt, parmesan crumbs, chilli flakes and extra virgin olive oil, topped with fresh rosemary served with warm marinara sauce.	
HOUSE WINGS	16.0
Our signature wings served with barbeque glaze, jerk sauce and white sauce.	
YAJI BEEF SKEWERS	9.0
Charred yaji beef and sweet plantain skewers with red onions, coriander and fresh herbs.	
STICKY BEEF HUMMUS	18.5
Slow-cooked beef short rib in a sweet glaze, served over creamy hummus with toasted crushed cashews and a drizzle of olive oil. Accompanied by warm, butter-toasted focaccia.	

FOCACCIA BAR.

Freshly baked, toasted focaccia sandwiches served with house fries. Sweet potato fries + 2,000.

STEAK & TRUFFLE FOCACCIA	55.0
Tender South African ribeye, caramelised onions, fresh rocket and house truffle aioli on toasted focaccia, accompanied by French onion soup and roasted bone marrow.	
TOASTED TUNA FOCACCIA	25.0
Tuna mixed with house mayo, celery and cranberries, layered with lettuce, tomatoes, onions and fresh rocket on golden toasted focaccia.	
CHICKEN FONTEGA	23.5
Pulled chicken, melted mozzarella, arugula, sliced tomatoes, red onions, fresh basil and house chipotle aioli on toasted focaccia.	
THE PARMA CLUB	29.5
Parma ham, creamy stracciatella, basil pesto cream, fresh rocket, sun-dried tomatoes and a drizzle of hot honey, layered in golden toasted focaccia.	
HALLOUMI & PESTO	23.0
Grilled halloumi, charred tomatoes, fresh rocket and basil pesto, finished with extra virgin olive oil on toasted focaccia.	
HOUSE DIPS & DRESSINGS.	
Made in-house. Pick your favourite	



HOUSE HONEY MUSTARD	3.0
Creamy honey mustard with a delicate balance of sweetness and tang.	
TRUFFLE AIOLI	4.0
Rich, creamy garlic aioli infused with truffle.	
CHIPOTLE MAYO	3.0
Creamy mayo with smoky chilli and a mild spicy kick.	
HOUSE PEPPER SAUCE	3.0
Roasted peppers blended into a rich, flavourful sauce.	
PEPPERCORN	3.0
Creamy sauce made with cracked black peppercorns.	
FRENCH ONION JUS	4.0
A savoury dipping jus made with caramelised onions and beef stock.	

THANK GOD
I'M NOT VEGAN

All fire. No plant pretending to be meat



WOOD-FIRED BRANZINO	62.0
Whole branzino (350-400g, size may vary), wood-fired with charred lemon, herbs and olive oil. Served with honey butter focaccia, blood orange slaw, creamy herb sauce and green sauce.	
WOOD-FIRED CHICKEN	23.0
Marinated chicken grilled over open flames, finished with our coconut butter sauce, house herb salad, honey butter focaccia.	
SMOKED RIBEYE	55.0
Smoked ribeye served with roasted garlic, house butter, creamy peppercorn sauce and French onion jus, alongside your choice of house fries or charred vegetables.	
CHARRED LAMB CHOPS	58.0
Wood-fired lamb chops seasoned with our house spices, served with creamy peppercorn sauce, green sauce, and French onion jus, alongside your choice of house fries or charred vegetables.	
PAPI PESTO PASTA	25.0
Rigatoni tossed in our basil pesto, finished with Parmesan and crispy pangrattato.	
SPICY POMODORO	19.0
Rigatoni tossed in a spicy tomato cream sauce with Parmesan and fresh basil, finished with crispy pangrattato. Optional additions: Grilled chicken (25.0) or grilled prawn (32.5).	
CULTURE FRIED RICE	12.0
Nigerian-style fried rice topped with a sunny-side-up egg, served with house pepper sauce. Optional additions: grilled prawn (25.5), grilled chicken (18.0), or yaji beef skewers (19.0).	

OH SHOOT,
I'M VEGAN.

...or at least trying.

CHARRED CORN SALAD	17.0
Charred corn, tomatoes, red onions, toasted breadcrumbs, fresh herbs and cashews, tossed in a chilli-lime cashew dressing. Served with honey butter focaccia.	
ROASTED MARINARA	15.4
House tomato sauce, sun-dried tomatoes, garlic, oregano, fresh basil, extra virgin olive oil, and sea salt.	

SIDES.

Sweet Potato Fries	8.0
House Fries	6.0
Charred Seasonal Vegetable	6.0
Fried Rice	7.5
Fire Charred Plantain	4.0
Honey Butter Focaccia	3.0
Grilled Chicken	6.0
Grilled Prawn	13.5

WOOD-FIRED PIZZAS.

Our pizzas are crafted with hand-stretched dough, fermented for three days and baked in our wood-fired forno.

MARGHERITA	19.0
Mozzarella, basil, tomato sauce.	
HOT HONEY CHICKEN	18.0
(HOUSE FAVOURITE) Pulled chicken, mozzarella, jalapeños, basil, hot honey.	
HOT HONEY DIAVOLA	31.0
(HOUSE FAVOURITE) Spicy pepperoni, nduja, stracciatella, hot honey.	
HALAL	25.0
Mozzarella, halal pepperoni, oregano, tomato sauce.	
SLOW BRAISED OXTAIL	33.0
(HOUSE FAVOURITE) Slow-braised oxtail, caramelised onions, mozzarella, basil, tomato sauce.	
THE BUTCHER'S CUT	35.0
(HOUSE FAVOURITE) Oxtail, spicy pepperoni, nduja, mozzarella, caramelised onions, basil.	
SWISS TRUFFLE MUSHROOM	31.0
Truffle cream, mozzarella, Emmental, mushrooms, Parmigiano Reggiano, wild rocket.	
PARMA HAM & APRICOT	32.0
(HOUSE FAVOURITE) Parma ham, ricotta, mozzarella, Parmigiano Reggiano, wild rocket, hot apricot jam.	
MORTADELLA	39.0
(HOUSE FAVOURITE) Mortadella, stracciatella, pistachio cream, basil.	
VEGGIE HOT ONE	25.0
(HOUSE FAVOURITE) Mushrooms, broccoli, black olives, baby spinach, red peppers, chilli flakes.	
SUYA & TRUFFLE	30.0
(HOUSE FAVOURITE) Beef suya, mozzarella, red onions, truffle drizzle, basil.	

SWEET ENDINGS.

You've come this far.

MOLTEN CHOCOLATE CAKE	16.0
Warm chocolate centre, served with Vanilla Ice cream.	
CLASSIC TIRAMISU	21.0
Espresso & mascarpone.	
PUFF DOUGH BALLS	11.0
Fried dough balls tossed in cinnamon sugar. Served with salted caramel, vanilla cream and Nutella.	



CULTURE BRUNCH.

Served from 8am to 2pm everyday.

FORNO'S ENGLISH BREAKFAST	26.0	AKARA & PAP	14.5	GARDEN OMELETTE	17.0
Two eggs your way, chicken or pork sausage, crispy bacon, sautéed mushrooms, grilled tomato, baked beans and warm house bread, served with house-made butter and PANU's jam.		Golden akara served with your choice of traditional Nigerian pap or custard, with milk and sugar on the side.		Three-egg omelette loaded with sautéed mushrooms, tomatoes, chilli peppers, caramelised onions and fresh herbs, served with warm house bread, our house herb salad and your choice of butter or jam.	
SMOKED SALMON FOCACCIA	27.0	YAM & EGG SAUCE	14.5	CHIA PUDDING	17.0
Freshly baked focaccia layered with smoked salmon, whipped cream cheese, red onions, cracked black pepper, capers and fresh dill served with your choice of house fries or sweet potato fries (2k).		Boiled yam served with our signature pepper egg sauce and house-made butter.		Choice of vanilla, mango coconut, strawberry, or strawberry matcha.	
HOUSE CHICKEN & WAFFLES	21.0	YAJI LAMB CHOPS & EGGS	59.0	BREAKFAST SIDES.	
Crispy buttermilk fried chicken, golden waffles, whipped maple butter and maple syrup.		Wood-fired lamb chops seasoned with yaji, served with two sunny-side-up eggs, warm house bread, house-made butter and our house herb salad.		Two Eggs Your Way	4.0
BERRIES & CREAM WAFFLES	13.0	PLANTAIN & EGG SAUCE	14.5	Chicken or Pork Sausage	5.0
Golden Belgian waffles topped with fresh berries, drizzled with vanilla cream and served with maple syrup.		Fried plantain served with our signature egg sauce.		Crispy Bacon	5.5
				Honey Butter Focaccia	3.0