## **BOWLS**



vegetarian option: replace protein with stir fried tofu



Coconut & Kaffir Lime **Fried Prawns** 

charred pineapple salsa, watermelon & salted plum powder, avo, edamame, kale and cabbage; on sushi rice



**Charred Pork Belly** 

lychee, shiitake, cucumber. kimchi, kale and coconut & chilli jam; on white rice



#### **Charred Tuna Belly**

marinated w yuzu&salted chilli; served w 5 spiced shiitake, spinach, pickled carrot, cucumber, garlic bean sprouts, fried egg and yuzu gochujang dressing; on scorched rice



#### Lemongrass Chicken

char grilled chicken thigh, w edamame, cucumber, mesclun, kale, toasted shrimps, bean sprouts, charred lemon, cabbage, laksa spiced coconut and yuzu mayo; on white rice



#### Okinawa Taco Rice



dashi spiced beef mince, bechamel, gochugaru & garlic confit tomatoes, cabbage, kale, cucumber, mint, coriander, avocado and corn chips; on white rice





# BAO **BUNS**



**Braised Beef** 

braised w red wine, miso and soy; served w fondant potatoes and kimchi



Panko Crumbed Pork

fried pork fillets, hong kong style tomato gravy and melted cheese



#### **Duck Breast**

smoked oranges, chilli & coconut jam and garlic voghurt

## **Braised Pork Belly** daikon, takana, charred

miso butter, mayak egg, five spice shiitake, pickled charred onions, shallots & beetroot and charred asian greens; w pumpkin & goji berry brown rice pilaf

Koji Flank Steak

**Battered Salmon** 

tonkatsu sauce, kewpie

mayo, tobiko, spinach,

charred pickled onions &

beetroot shallots: stir fried

kimchi, edamame & corn;

on white rice



#### Corn Crumbed Pork

honey and yuzu roasted apple; on white rice



asian greens, shallots, fried

onions tomato and salted

egg salsa; on white rice

demi glace, tamagoyaki style scrambled eggs, charred asian greens, shallots; miso,



**Chipotle Pulled Beef** 

charred pineapple salsa,

gochugaru & garlic

confit tomatoes, sweet

potato, sauteed corn,

avocado and corn chips;

on brown rice pilaf

#### Sweet Chilli & Lime Glazed Shredded Duck

watermelon & salted plum powder, kale, cabbage, coffee smoked orange, bean sprout; on white rice



#### Soy Braised Chicken

garlic & gochugaru confit tomatoes, shiitake mushrooms and chimichurri



#### **Peanut Butter Tofu**

marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander



#### **Bistek Tagalog Beef**

charred bistek tagalog style; served w coffee smoked orange, pickled onions and beetroot and yuzu mayo



#### **Panko Crumbed** Eggplant

tonkatsu sauce, kewpie mayo and ginger, shallot & chilli paste

add pork belly +5

# SIDES



#### **Sweet Potato Chips**

gluten free chickpea battered: served w lemon & miso aioli



**Duck Fat Roasted Fries** w pho broth aioli



**Fried Crispy Potato** Layered Cake (3)

tobiko and salted chilli kewpie mayo



Taiwanese Fried Chicken Bites

w fried basil



#### **Duck Bechamel** Croquettes (3)

w chimichurri

## Celebrating our 10th year in 2025!

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If you have any dietary requirements, please let our staff know before ordering.

We use a separate fryer for our gluten free products.









1.6% card surcharge | 15% public holiday surcharge

# BRUNCH

**UNTIL 3PM** 



#### **Benedict**

yuzu & shichimi togarashi cured salmon, spinach, hollandaise and tobiko: on foccacia



#### Sauteed Corn and Chorizo

chipotle & yuzu labneh, fondant potatoes, chimichurri and poached egg



#### Pork Belly Fry Up

potato, cabbage, tonkatsu sauce, karashi mustard and fried egg



#### **Smashed Avo**

stir fried aged kimchi, poached egg and sourdough



**ALL DAY** 





#### Sizzling Brownie chocolate & almond

butterscotch ice cream, caramel popcorn and choc fudge sauce



#### Sizzling Brownie matcha & white choc

matcha ice cream, meringue and white choc & miso sauce



#### Creme Brulee

mixed berry compote and vanilla ice cream



#### Lemongrass & Kaffir Lime Crepes

roasted pumpkin, sprouts, fried egg and green curry



#### Gochugaru & Garlic **Confit Tomatoes**

bocconcini, poached egg, salted lemon & paprika dressing, dill and sourdough

add chorizo +6



#### Tamagoyaki Style Omelette

shiitake & dashi, wilted spinach, edamame, scorched rice and tempura seaweed

add marinated pork chop +5



#### Açaí Bowl

gluten free house granola, chia seeds, seasonal fruits, coconut flakes, coconut panna cotta and dried mango



#### **Iced Cream Crepe**

vanilla ice cream wrapped in thin crepes with option:

▲ burnt butter orange sauce ▲ chocolate fudge sauce

choose one! -



### Mango Pancake Roll

whipped kaffir lime cream cheese, macadamia and coconut & hojicha crumb; vanilla & genmaicha syrup and vanilla ice cream



#### Hong Kong Style **Brioche French Toast**

cinnamon candied peanuts, smoky spiced creme anglaise, vanilla ice cream. berry compote and cherry reduction



#### **Basque Cheesecake** Sundae

strawberry & calamansi compote, cream, vanilla ice cream; chocolate and almond cheesecake crumb



#### Platter for 2

bacon, chorizo, smashed avo, sourdough, hash browns (2), mini croissants. mushrooms, fried eggs (2). haloumi, fruit yoghurt bowls and tomato chutney



#### **BUILD YOUR OWN**

Bacon and Eggs (your way)

10
18
2
2



no sides	16
plus 1 side	18
plus 2 sides	21
plus 3 sides	25



2 egg (1) 4 smashed avo spinach 2.5 hash brown (1)

sourdough croissant

4 haloumi mushrooms bacon chorizo

cured salmon hollandaise

individual prices are for add ons



#### **Apple & Soy** Tarte Tatin

torched yuzu marshmallows, spiced creme anglaise and coffee semi freddo



#### Deep Fried Coconut & Assam Sticky Rice

strawberry & toasted rice puree, mango sorbet; macadamia, coconut and hojicha crumb



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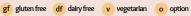
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choose from the list!