

ALLERGIES OR DIETARY REQUIREMENTS
PLEASE CONSULT PRIOR ORDERING.
WE ARE NOT RESPONSIBLE AFTER
FOOD IS SERVED

DINNER TO SHARE

1.65& ALL CARDS
SPLIT BILL UP TO 5 CARDS
15% PUBLIC HOLIDAYS

BAO BUNS

2 BUNS PER SERVE

Kimchi Beef Bao \$19

beef patties, preserved olive mayo,
kimchi and melted cheese

Panko Crumbed Pork Bao \$18

fried pork fillets, hong kong style
tomato gravy and parmesan

Peanut Butter Tofu Bao \$16 df/ve

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

Duck Breast Bao \$19

smoked oranges, chilli & coconut
jam and garlic yoghurt

Chicken Larb Bao \$18 df

roasted rice seasoning, nahn jim
dressing, tomato and cucumber

BIGS

Chilli Bean Sauce and Ginger Pork Ribs \$36 gf

sweet potato & ginger dauphinoise;
tomato and bonito salsa

Charred Pork Belly \$35 gf/df

lychees, shiitake, kimchi, coconut and
chilli jam salad

Barramundi Yellow Curry \$30 gf/df/veo

with marinated fried eggplant and
steamed rice

Thai Basil & Chilli Chicken Maryland \$28 gf

carrot & maple purée and salted chilli
butter

Braised Lamb Ribs \$36 gf/df

balsamic & cumin glaze; apple, celery &
yuzu kosho slaw

Salted Chilli, Yuzu and Beer Braised Beef \$34

rosemary plums, parsley potato salad
and roasted flatbread

Duck Marylands \$34 gf/df

braised with star anise, orange and
ginger; thai basil, garlic and potatoes

SMALLS

Duck Fat Roasted French Fries \$8.5 gf/veo

pho broth aioli

Sweet Potato Chips \$10 gf/df/ve

lemon & miso aioli +plum powder \$0.8

Chilli Con Carne Arancini \$14 gf

paprika labne and herb emulsion

Cold Silken Tofu \$13 gf/df/ve

yuzu, gochugaru, toasted sesame seeds
and charred lychees

Chorizo and Charred Cuttlefish \$18 gf

prosecco & pea purée, sugo and polenta

Scorched Rice \$7 gf/df/veo

tonkatsu sauce, kewpie mayo and
bonito flakes

Fried Sticky Rice \$16 gf/veo

shredded crab & tomato salsa, shichimi
togarashi and cherry labne

Flame Grilled Chicken Wings \$16 gf/df

marinated with gochujang & ssamjang;
served w yuzu & gochujang dressing

Crumbed Carrots \$10 gf/ve

spiced honey & caper aioli

DESSERT

Sizzling Chocolate & Almond Brownie \$16
butterscotch ice cream, caramel **gf/ve**
popcorn and chocolate fudge sauce

Sizzling Matcha & White Choc Brownie \$16
matcha ice cream, meringue and **gf/ve**
white choc & miso sauce

Crème Brûlée \$15 gf/ve

mixed berry compote and
vanilla ice cream

Ice Cream Crêpes \$13 ve

vanilla ice cream wrapped in crêpes
w burnt butter orange sauce or
chocolate fudge sauce

Dark Chocolate & Cherry Torte \$15 gf/ve

cherry labne, almond dacquoise, red wine
dates & sultanas and vanilla ice cream

Plum, Apple & Ginger Crumble \$15 gf/ve

hazelnut creme anglaise, vanilla ice cream
and assam tea & white choc ganache

Black Sesame & Coconut Panna Cotta \$14

brown sugar syrup, ginger & fennel **gf/df**
seed stewed apples and walnut crumb

Taro Bavaroise \$15 gf

earl grey tea sago, charred lychees and
vanilla sable biscuits



GF GLUTEN FREE DF DAIRY FREE VE VEGETARIAN O OPTION

ALL EXTRA SAUCES INCUR ADDITIONAL CHARGES