

bao buns

2 PER SERVE

Kimchi Beef 18

beef patties, preserved olive mayo, kimchi and melted cheese

Panko Crumbed Pork 16

fried pork fillets, hong kong style tomato gravy and parmesan

Peanut Butter Tofu 16 *df/ve*

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

Sous-Vide Hainan Chicken 16 *df*

ginger & garlic soy and chilli sauce

Duck Breast 18

ginger & cider braised apples, cherry glaze and bocconcini

nibbles

Duck Fat Roasted Fries/ bulgogi & garlic aioli **8.5** *df*

Sweet Potato Chips/ lemon & miso aioli **10** *gf/df/ve*

→ add plum powder +0.8

basics

Platter for 2 40

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

Bacon & Eggs 18 / 22

with sourdough, tomato chutney and choice of 2 or 3 sides

gochujang hollandaise 1 egg	\$2
sourdough gf bread croissant	\$3
2 eggs smashed avo spinach hash browns(2)	\$4
mushrooms haloumi bacon	\$5
house cured salmon chorizo	\$6

⊘ no make-your-own

mains

Kimchi Bacon Benedict 19

spinach, poached eggs, gochujang hollandaise; on croissant

Black Pudding 23

fermented chilli scrambled eggs, gruyere & potato stack and ginger & cider braised apples

Okinawa Taco Rice 23 *gf*

dashi & soy beef mince, smashed avo, parmesan béchamel, tomato & bonito salsa; on scorched rice

Charred Tuna Belly Bowl 25 *gf*

marinated with yuzu, salted chilli & ginger; served with five spiced shiitake, garlic yoghurt cucumber, pickled carrots, sautéed spinach, fried egg, garlic bean sprouts and yuzu gochujang dressing; on scorched rice

Roasted Pumpkin 20 *gf/df/ve*

miso, ginger & tahini dressing; coriander & ginger salsa verde and chickpea & date salad → add chorizo +6

Mushroom Sukiyaki 23 *gf/df/ve*

shiitake, beancurd skin wrapped enoki, wood ear fungus, silken tofu, silky eggs, steamed rice and fried nori sheets

Pancakes 19 *ve*

panko crumbed banana, kinako, spiced maple syrup and vanilla ice cream

Yuzu & Shichimi Togarashi Cured Salmon 24 *gf*

smashed avo, crispy chilli oil and sweet potato & ginger dauphinoise

Açai Bowl 18 *gf/veo*

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

Halloumi & Feta Fritters 22 *gf/ve*

za'atar roasted vegetables, scrambled eggs, confit garlic yoghurt and pesto

Lemongrass & Ginger

Flame Grilled Chicken Thigh 24 *gf/df*

asian herb rice salad, edamame and cucumber

Gnocchi 20 *gf/ve*

tomato, mixed mushrooms, tamarind, ginger and boccocini

Soft Shell Crab Salad 27 *df*

salted egg, nam jim dressing, toasted rice seasoning and rice noodles

Sous-Vide Pork Shoulder 25 *gf/df*

pickled pumpkin, charred greens, cucumber salad; sweet chilli and lime

lunch

SOUTHWEST BISTRO

11am - 3pm

sweets

Sizzling Chocolate & Almond Brownie 16 *gf/ve*

chocolate fudge sauce, caramel popcorn and butterscotch ice cream

Sizzling Matcha & White Choc Brownie 16 *gf/ve*

white chocolate & miso sauce, meringue and matcha ice cream

Crème Brûlée 15 *gf/ve*

mixed berry compote and vanilla ice cream

Ice Cream Crêpe 13 *ve*

vanilla ice cream wrapped in crêpes with sauce of your choice: burnt butter orange or chocolate fudge sauce

Cheesecake Semifreddo 16 *gf/ve*

caramelised white chocolate crumb and charred stone fruit compote

Tiramisu 15 *ve*

kinako powder, vanilla ice cream and sesame okaki

Fried Matcha Custard 15 *gf/ve*

mango purée, coconut tapioca and matcha ice cream

Banana Sundae 16 *gf/ve*

soy & red wine cooked bananas, vanilla ice cream, almond dacquoise and espresso & chocolate ganache

Pandan Soy Panna Cotta 13 *gf/df*

palm sugar syrup, star anise charred pineapple, coconut & sesame rice crisps and chilli salt

Puffle Special

please check our dessert specials board

Please advise us of your food allergies prior ordering, we won't be responsible after food is served.

All extra sauces incur additional charges.

gf gluten free | **df** dairy free | **ve** vegetarian | **o** option