



BOWLS

- CHARRED TUNA BELLY 27** [GF VEO]
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
- CHAR GRILLED LEMONGRASS CHICKEN THIGH 24**
edamame, cucumber, kale, toasted shrimps, bean sprouts, charred lemon, cabbage, laksa spiced coconut, yuzu mayo and white rice [GF DF]
- SWEET CHILLI & LIME GLAZED SHREDDED DUCK 26**
watermelon & salted plum powder, kale, cabbage, coffee smoked orange, bean sprout, fondant potatoes and white rice [GF DF]
- COCONUT & KAFFIR LIME FRIED PRAWNS 26** [GF DF]
charred pineapple salsa, watermelon & salted plum powder, avo, edamame, kale, cabbage, avo, edamame, yuzu kosho mayo and white rice
- CHICKEN LARB 24** [GF DF]
bean sprout, cucumber, pickled carrot, garlic & gochugaru confit tomatoes, watermelon, pickled chili, kale, cabbage, nahn jim dressing and fried sticky rice
- KOJI RUBBED FLANK STEAK 26** [GF DF]
miso butter, garlic & gochugaru confit tomatoes, spinach, five spiced shiitake mushrooms, pickled onions & beetroot, sweet potatoes and brown rice
- CHIPOTLE PULLED BEEF 23** [GF]
charred pineapple salsa, avo, garlic & gochugaru confit tomatoes, sweet potatoes, sautéed corn, garlic yoghurt and brown rice
- YUZU & SHICHIMI TOGARASHI SALMON 26** [GF DF]
cured salmon, wakame, edamame, pickled carrots, avo, kimchi, pickled onions & beetroot, kale, cabbage, yuzu ponzu and white rice
- CHARRED PORK BELLY 26** [GF DF]
lychee, shiitake, cucumber, kimchi, kale, coconut & chilli jam and white rice

Vegetarian Option - replace protein with stir fried tofu

BAO BUNS

| 2 baos per serve |

- PANKO CRUMBED PORK 18** [DFO]
fried pork fillets, hong kong style tomato gravy and melted cheese
- RED WINE, MISO & SOY BRAISED BEEF 18**
fondant potatoes and kimchi
- DUCK BREAST 19**
smoked oranges, chilli & coconut jam and garlic yoghurt
- SOY BRAISED CHICKEN 18** [DF]
garlic & gochugaru confit tomatoes, shiitake mushrooms and chimichurri
- PEANUT BUTTER TOFU 16** [DF VE N]
marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander
- CHARRED BISTEK TAGALOG STYLE BEEF 19** [DF]
coffee smoked orange, pickled onions and beetroot and yuzu mayo
- PANKO CRUMBED EGGPLANT 16** [DF]
tonkatsu sauce, kewpie mayo and ginger, shallot & chilli paste + pork belly \$5

SIDES

- SWEET POTATO CHIPS 10** [GF DF VEO]
gluten free chickpea battered; served w lemon & miso aioli
- DUCK FAT ROASTED FRENCH FRIES 8.5** [DF VEO]
pho broth aioli
- FRIED POTATO LAYERED BAKE (3) 12** [GF VEO]
tobiko and salted chilli kewpie mayo
- TAIWANESE FRIED CHICKEN BITES 15** [GF DF]
with fried basil

[GF] gluten free [DF] dairy free [VE] vegetarian [O] option [N] contains nuts

DESSERT

- SIZZLING CHOC & ALMOMD BROWNIE 16** [GF VE N]
butterscotch ice cream, caramel popcorn and choc fudge sauce
- SIZZLING MATCHA & WHITE CHOC BROWNIE 16**
matcha ice cream, meringue and white choc & miso sauce [GF VE]
- CREME BRULEE 15** [GF VE]
mixed berry compote and vanilla ice cream
- ICE CREAM CREPE 13** [VE]
vanilla ice cream wrapped in thin crepes
option of burnt butter orange or choc fudge sauce
- RICOTTA & COINTREAU DUMPLINGS 14** [GF VE]
spiced honey, condensed milk & yoghurt whip and vanilla ice cream
- PLUM, APPLE & GINGER CRUMBLE 15** [GF VE]
vanilla ice cream, hazelnut creme anglaise, assam tea & white chocolate ganache
- BLACK SESAME & COCONUT PANNA COTTA 15**
brown sugar syrup, ginger & fennel seed stewed apples and walnut crumb [GF DF]
- PUFFLE SPECIAL**
please check specials board

SIDES

- CURED CORN CRUMBED PORK CHOP (2) 15** [GF]
taiwanese satay beurre noisette
- MUSSELS 28** [GF DF]
green curry, eggplant, potatoes, bean sprouts & brown rice
- FRIED DUCK BECHAMEL CROQUETTES (3) 14** [GF]
chimichurri