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SWEETS

2 PER SERVE

BAO BUNS /baʊ/



**Kimchi Beef**/ beef patties, preserved olive mayo, kimchi and melted cheese \$18

**Panko Crumbed Pork**/ fried pork fillet, hong kong style tomato gravy and parmesan \$16

**Peanut Butter Tofu**/ marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander df/v \$15

**Fried Fish**/ peach relish, cinnamon candied almonds and yuzu mayo df \$16

**Sous-Vide Hainan Chicken**/ ginger & garlic soy and chilli sauce df \$16

NIBBLES

**Duck Fat Roasted French Fries**/ bulgogi & garlic aioli df \$7

**Sweet Potato Chips**/ lemon & miso aioli gf/df/v \$9

BASICS

**Platter for 2**/ bacon, chorizo, hash browns (2), croissants (2), smashed avo, mushrooms, fried eggs (2), halloumi, sourdough, fruit yoghurt bowls (2) and tomato chutney \$40

**Bacon & Eggs**/ with sourdough, tomato chutney and 2 or 3 sides of choice \$16 or \$20

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

no make your own

MAINS

**Crab Green Omelette** \$22  
tomatoes sautéed in dashi butter, fried soft shell crab and nori sheets

**Beer Braised Mushrooms** v \$19  
avo, brie, rocket, poached egg, chimichurri, charred greens and sourdough

**Chorizo** gf \$19  
cornbread, paprika labne, chipotle scrambled eggs, smashed cucumber & garlic yoghurt and chimichurri

**Halloumi** gf/v \$19  
rosemary roasted stone fruits, garlic yoghurt, spiced honey, lentils, quinoa; toasted sunflower seeds, pepitas, almonds and za'atar spice

**Shichimi Togarashi Cured Salmon Tacos** gf \$21  
steamed rice, edamame, wakame, cabbage, yuzu kosho mayo, bonito flakes, furikake, sesame oil and soy & chilli marinated egg

**Braised Duck** gf/df \$19  
finished in cantonese style soy, shaoxing & oyster sauce; with green peas and poached egg on scorched rice

**Pork & Tianjin Salted Cabbage Terrine** gf \$21  
with fried smoked soy chicken wings, korean mayak eggs, cucumber & garlic yoghurt, tomato chutney and pickled chilli

**Kimchi Bacon Benedict** \$18  
spinach, poached eggs, gochujang hollandaise; on croissant

**Smashed Avo & Roasted Fennel** gf/v \$18  
poached egg, capers, salted lemon, chimichurri, paprika labne and fried polenta

**Gnocchi** gf/v \$17  
mixed mushrooms, sage, sesame, nori and yuzu butter sauce

**Fried Barramundi** gf/df \$22  
tamarind & lime glaze, thai style salad, banana blossom, spicy pineapple salsa and chilli & lime dressing

**Açaí Bowl** gf/vo \$17  
gluten free house granola, chia seeds, seasonal fruits, coconut flakes, coconut panna cotta and dried mango

**Puffie** (hong kong egg waffle) v \$16  
spiced honey poached fruits, creme anglaise, salted plum jelly and assam tea ice cream

**Sizzling Chocolate & Almond Brownie** gf/v \$15  
chocolate fudge sauce, caramel popcorn and butterscotch ice cream

**Sizzling Matcha & White Choc Brownie** gf/v \$15  
white chocolate & miso sauce, meringue and matcha ice cream

**Crème Brûlée** gf/v \$14  
lychee, coconut & tamarind berry compote and vanilla ice cream

**Ice Cream Crêpe** v \$12  
vanilla ice cream wrapped in crêpes with sauce of choice: burnt butter orange / chocolate fudge sauce

**Pandan Soy Panna Cotta** gf/df \$13  
palm sugar syrup, star anise charred pineapple, coconut & sesame rice crisps and chilli salt

**Chocolate Crèmeux** gf/v \$15  
roasted plums, umeshu jelly and almond dacquoise

**Mango Weis Frozen Meringue Roulade** gf/v \$16  
filled with macadamia, passionfruit, pineapple curd and espresso ice cream

**Injeolmi Waffles** gf/v \$15  
roasted soybean powder, vanilla ice cream, pearls, yuzu poached fruits and spiced honey

**Banana & Ricotta Fritters** gf/v \$14  
espresso ice cream, pineapple curd, star anise butterscotch sauce

**Puffie Special**/ please check our dessert specials board

Please advise us of your food allergies prior ordering.

We will do our best to accommodate.

gf - gluten free | df - dairy free  
v - vegetarian | o - option