

# MENU



## SNACKS

Half dozen freshly shucked oysters with lemon wedges or red nahm jihm (GF)	\$19
Edamame (steamed fresh soy beans) (vegan)(GF)	\$ 8
Fries with red curry aioli (V)(GF)	\$ 9
Fried chicken wingettes, Korean chilli sauce (8 pcs)(GF avail)	\$12
Prawn Vietnamese spring rolls, lettuce, herbs, Hanoi sauce (4 pcs)	\$10
Vegetarian Vietnamese spring rolls with lettuce, herbs, lime and chilli sauce (4 pcs)(V)	\$ 9
Mushroom, leek, chilli and cheddar croquettes with spiced gherkin aioli (4 pcs)(V)	\$10
Fried calamari seasoned in sesame and nori, with chilli lime mayo (GF)	\$14

## STEAMED DUMPLINGS

Spicy chicken siu mai (4 pcs)	\$ 9
Prawn har gow (4 pcs)	\$10
Roasted beetroot, tofu, and ginger (4 pcs)(vegan)	\$ 9
Dumpling sampler: Two pieces of each dumpling (6 pcs)	\$13

## SMALLER DISHES

Spicy squid san choy bau with ginger-flower sweet chilli (3 pcs)(GF)	\$10
Torched salmon with avocado, shiso ponzu, and rice crackers (GF avail)	\$12
Crispy duck with tamarind caramel, lychees, herbs, on betel leaf (3 pcs)(GF)	\$13
Soft shell crab sliders with tomato and corn salsa (2 pcs)	\$15
Crispy pork belly bao bun with hoisin sauce and pickled cucumber (2 pcs)	\$12
Pumpkin and red lentil dahl with warm roti bread (vegan)	\$ 9

## SIDES

Steamed Asian vegetables (vegan)	\$ 8
Asian slaw, aromatic herbs, Hanoi dressing	\$ 8
Duck fat roasted potatoes (GF)	\$ 9
Coconut rice (vegan)(GF)	\$ 3
Warm roti bread (vegan)	\$ 3.5
Warm roti bread with peanut satay (vegan)	\$ 7

(GF) GLUTEN FREE ● (V) VEGETARIAN



## LARGER DISHES

Tumeric and coconut fish curry	\$22
with sweet potato, green beans, zucchini, and rice (GF)	
Pork chop and brussel sprouts with lap choeng, dressed in black vinegar (GF avail)	\$32
Tea-smoked duck with nashi pear and fragrant herb salad with ginger dressing (GF)	\$26
Malaysian chicken curry with pickled vegetables and rice (GF)	\$20
Thai green vegetarian curry with rice (vegan avail)(GF)	\$18
Swordfish with charred cabbage, sesame mayo dressing, watercress salad (GF)	\$27
Sirloin steak with wild mushrooms and baby leek, with nori butter and sichuan pepper jus	\$34
Coconut braised beef short rib baby leek, with mushrooms, pickled cucumber, fragrant herb salad, and rice (GF)	\$30
Miso lamb rump with roasted pumpkin and heirloom carrots	\$30

## BURGERS

Served with chips. Add cheese: \$1 GF/Vegan bun: \$4

Wagyu with lettuce, tomato, pickles, onion, beetroot relish, and mayo	\$20
Southern fried chicken with mild sriracha slaw	\$20
Panko crumbed barramundi with roasted corn salsa and tartare sauce	\$20
Field mushroom, Vietnamese mint pesto, sweet potato, and lettuce (V)	\$18
Panko crumbed mac and cheese with lettuce, tomato, and sriracha mayo (V)	\$20

## SHARING

Serves 2+

Ranger's Valley spiced wagyu brisket, kimchi salad, pancakes, miso glaze	\$44
Western Plains pork hock, pickled cucumber, hot and sour slaw, steamed bao	\$32
Slow braised lamb shoulder with Asian slaw, fragrant herbs, lettuce cups	\$52

## DESSERTS

Apple tartan, lime leaf, star anise, salted caramel ice cream (V)	\$ 8
Steamed ginger pudding with custard (V)	\$ 8
Molten chocolate cake with vanilla bean ice cream (V)	\$ 8

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