

MENU



SNACKS

Half dozen freshly shucked oysters	\$19
with lemon wedges or salmon roe, miso, lemon zest (GF)	
Edamame (vegan)(GF)	\$ 8
Fries with red curry aioli (V)(GF)	\$ 9
Phnom Penh fried chicken, cucumber, coriander,	\$14
black pepper and lime sauce (8 pcs)(GF avail)	
Prawn Vietnamese spring rolls, lettuce, herbs, Hanoi sauce (4 pcs)	\$10
Vegetarian Vietnamese spring rolls	\$ 9
with lettuce, herbs, lime and chilli sauce (4 pcs)(V)	
Toasted corn fritters, fresh herbs, chilli and ginger jam (V)	\$12
with spiced gherkin aioli (4 pcs)(V)	
Crispy squid, chilli furikake seasoning, kaffir lime mayo (GF)	\$16

STEAMED DUMPLINGS

Chicken, lemongrass, chilli (4 pcs)	\$10
Prawn har gow (4 pcs)	\$11
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
Salmon tartare, burnt nori, shallot, salmon roe, finger lime,	\$14
pickled beetroot (3 pieces)(GF)	
Beef and citrus larb, fried shallot, chilli, herbs, betel leaf (3 pcs)(GF)	\$12
Crispy duck sliders, pickled carrot, cucumber, coriander (2 pcs)	\$15
Crispy pork belly bao, hoisin sauce and pickled cucumber (2 pcs)	\$12
Spiced mushroom, spring pea, and lentil dahl with warm roti bread (vegan)	\$ 9

SIDES

Steamed gai lan, burnt miso butter, dill, fried chilli, garlic (GF)(V)	\$ 9
Asian slaw, aromatic herbs, vinaigrette (GF)(vegan)	\$ 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

Crispy skin miso salmon, soba noodles, edamame, snow peas, pickled radish	\$24
Pork jowl smoked in ginger, tea, orange, Schezuan pepper, with crispy rice cake, crushed cucumber salad, pineapple fish sauce (GF)	\$32
Malaysian baked chicken, kerabu rice salad, bajak chilli sauce (GF)	\$26
Grilled squid, snake beans, gai lan, radish, coconut jam, fragrant herbs, fried garlic and ginger (GF)	\$26
Spring vegetable salad, sesame tofu, asparagus, carrot, fennel, cherry tomato, roasted sesame dressing (V) (GF/vegan avail)	\$18
Balinese ikan bakar – whole baked snapper, pickled watermelon salad, ginger flower dressing, toasted rice (GF)	\$30
Sirloin steak, smoked eggplant, green beans, charred onion, crying tiger sauce (GF avail)	\$34
Coconut braised beef short rib with mushrooms, pickled cucumber, steamed gai lan, fragrant herb salad, and coconut rice (GF)	\$32
Twice cooked duck in fire water, Thai eggplant, gai lan, blackened chilli, shiitake mushrooms, Schezuan pepper, salted yolk	\$32

BURGERS

Served with chips. Add cheese: \$1 GF/Vegan bun: \$2

Wagyu beef, lettuce, tomato, pickles, onion, beetroot relish, and mayo	\$22
Southern fried chicken with mild sriracha slaw	\$20
Panko crumbed barramundi with pickled cucumber, lettuce, red curry mayo	\$22
Black bean and sweet potato, lettuce, tomato, pickles, mayo (vegan avail)	\$20

SHARING

Serves 2+

Hoi sin sticky pork ribs, creamy slaw, steamed bao	\$49
Chilli crabs, fermented black bean sauce, spring onion and herb salad, Chinese doughnuts	\$58
Slow braised lamb shoulder with Asian slaw, fragrant herbs, lettuce cups	\$52

DESSERTS

Salted miso crème brûlée with lemongrass shortbread (V)	\$ 9
Dark chocolate panna cotta, summer fruit salad (GF)(V)	\$ 9
Baked lemon, coconut, and honey pudding, lemon glaze, vanilla bean ice cream (V)	\$ 9

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