

MENU



SNACKS

Edamame (vegan)(GF)	\$ 8
Fries, red curry aioli (V)(GF)	\$ 9
Karaage chicken – crispy fried chicken wingettes, pickled daikon (GF avail)	\$14
Vietnamese spring rolls with lettuce leaves, fresh herbs (4 pcs)	
Prawn with Hanoi sauce	\$10
Vegetarian with lime and chilli sauce (V)	\$ 9
Paneer, cauliflower, and spinach fritters with chilli and ginger jam (V)	\$12
Crispy squid, chilli furikake seasoning with herbed lime mayo (GF)	\$16

STEAMED DUMPLINGS

Spiced pork, toasted ginger, fresh chilli (4 pcs)	\$10
Prawn har gow (4 pcs)	\$ 11
Roasted sweet potato, tofu, shiitake mushroom (4 pcs)(vegan)	\$ 9
Dumpling sampler: Two pieces of each dumpling (6 pcs)	\$13

SMALL DISHES

Prawn, squid, spring onion pancake, toasted sesame and ginger sauce	\$12
Beetroot cured kingfish, fried lotus root, black garlic (GF)	\$16
Crispy duck sliders, pickled carrot, cucumber, coriander (2 pcs)	\$15
Crispy pork belly bao, hoisin sauce, pickled cucumber (2 pcs)	\$12
Smoked lentil dahl with warm roti, mango chutney (vegan)	\$ 9

SIDES

Steamed gai lan with oyster mushrooms, garlic, sesame, chilli (GF)(vegan)	\$ 9
Asian slaw with aromatic herbs, carrot and ginger vinaigrette (GF)(vegan)	\$ 8
Duck fat roasted potatoes (GF)	\$ 9
Coconut rice (vegan)(GF)	\$ 3
Warm roti (vegan)	\$ 3.5
Warm roti with peanut satay (vegan)	\$ 7
Extra steamed bao (1 piece)(V)	\$ 3.5

(GF) GLUTEN FREE ● (V) VEGETARIAN



MENU



MAINS Serves 1 to 2

Dongpo rou – braised pork belly with steamed gai lan and crisp salad of bean shoots, aromatic herbs and fried pork	\$29
Fried squid and Vietnamese vermicelli noodle salad with radish, cucumber, fried shallots and toasted peanuts (GF)	\$24
Wild mushroom hot pot with snow peas, crispy lotus root, sticky rice, and ginger, black vinegar sauce (GF)(vegan)	\$19
Malaysian baked chicken with kerabu rice salad, bajak chilli sauce (GF)	\$26
Chermoula oven baked whole snapper with green beans, pickled red onion, roasted pine nuts, aromatic fresh herbs and toasted sesame (GF)	\$32
Pan-roasted sirloin steak with green beans, slow-roasted fondant potato and miso wakame jus (GF)	\$34
Miso baked eggplant with roasted dutch carrots, green beans, steamed gai lan and black vinegar dressing (GF)(vegan)	\$21
Coconut braised beef short rib with mushrooms, pickled cucumber, steamed gai lan, fragrant herb salad and coconut rice (GF)	\$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 and sesame barramundi with pickled cucumber, lettuce, red curry mayo	\$22
Aloo tikki – spice baked potato patty with lettuce, tomato, onion, and mint chutney (vegan avail)	\$20

SHARING Serves 2 to 4

Hoi sin sticky pork ribs with creamy slaw and steamed bao	\$49
Clay pot with king prawns, barramundi, squid, baby corn, puffed tofu, and rice, with coriander, pickled cucumber, and bean shoot salad	\$45
Slow braised lamb shoulder with Asian slaw, fragrant herbs, lettuce cups	\$52
Aromatic spice-roasted half duck with cucumber ribbons, fresh leek, five-spice caramel, steamed bao	\$50

DESSERTS

Spiced apple & almond pudding with maple caramel, cinnamon cream (GF)(V)	\$ 9
Lemongrass & lime parfait, pineapple salsa and tuille wafer (GF avail)(V)	\$ 9
Banana roti, condensed milk, toasted coconut, vanilla bean ice cream (V)	\$ 9

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