

**PLEASE ORDER AT THE BAR**

<b>SNACKS</b>	
Steamed edamame, sea salt (VE) (GF)	\$8
Fries, red curry aioli (V) (GF)	\$9
Taiwanese fried chicken — yan su ji, green pepper corns, basil, fermented tofu (GF)	\$14
Vietnamese spring rolls with lettuce leaves and fresh herbs (4 pieces)	
Prawn with Hanoi sauce	\$10
Vegetarian with lime & chilli sauce (V)	\$9
Indonesian style crunchy corn croquettes, chilli jam, fresh lime (V)	\$12
Crispy squid, chilli furikake seasoning, herbed lime mayo (GF)	\$16
<b>STEAMED DUMPLINGS</b>	
Spiced lamb, chilli & confit garlic momos, tomato achar (4 pieces)	\$10
Prawn har gow (4 pieces)	\$11
Roasted sweet potato, tofu & shiitake mushroom (4 pieces) (VE)	\$9
Dumpling sampler - Two pieces of each dumpling (6 pieces)	\$13
<b>SMALL DISHES</b>	
Banh khot - prawn, coconut & tumeric pancakes, cos lettuce, pickled chilli, aromatic herbs, coconut dipping sauce & toasted peanuts (GF)	\$14
Coconut & lemongrass poached chicken, green mango & coriander salsa, betel leaves (3 pieces)	\$12
Five spiced crispy soft shell crab slider, pickled carrot, cucumber, doenjang mayo (2 pieces)	\$15
Crispy pork belly bao, hoisin sauce, pickled cucumber (2 pieces)	\$12
Roast pumpkin dahl, chilli pickle, warm roti (VE)	\$9
<b>SIDES</b>	
Blistered green beans, spiced tofu, pickled chilli, fresh lime (GF) (VE)	\$9
Asian slaw with aromatic herbs, honey, sriracha & lime dressing (GF) (V)	\$8
Duck fat roasted potatoes (GF)	\$9
Coconut rice (VE) (GF)	\$3
Warm roti (VE)	\$3.5
Warm roti, peanut satay (VE)	\$7
Extra steamed bao (1 piece) (V)	\$1.5

(V) Vegetarian (VE) Vegan (GF) Gluten free