

**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
Thai green curry croquettes, coconut and coriander mayo, fresh lime (V)	\$12
Crispy squid, chilli furikake seasoning, herbed lime mayo (GF)	\$16
<b>STEAMED DUMPLINGS</b>	
Pork & ginger dumplings (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
Bo la lot - grilled beef in betel leaves, bun noodles, pickled vegetables, fresh herbs, nuoc cham dressing (5 pieces)	\$14
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
Miso roasted crispy pumpkin bao, togarashi mayo, pickled daikon (2 pieces) (V)	\$10
Roast pumpkin dahl, chilli pickle, warm roti (VE)	\$10
<b>BURGERS</b> Served with chips.                      Add cheese: \$1    GF/Vegan bun: \$2	
Angus beef, lettuce, pickles, cheese, red onion, National burger sauce (GF avail)	\$22
Kaorage fried chicken, slaw, pickled radish, tonkatsu sauce (GF avail)	\$20
Panko & sesame barramundi, pickled cucumber, lettuce, red curry mayo	\$22
Pumpkin & chickpea pattie, lettuce, onion, kim chi, spiced mayo (V)(GF avail.)	\$20
(V) Vegetarian (VE) Vegan (GF) Gluten free	

**PLEASE ORDER AT THE BAR**

<b>MAINS (SERVES 1 to 2)</b>	
200gm panko crumbed pork rib eye, coleslaw, rice, pickled vegetables, tonkatsu sauce	\$26
Sichuan crispy fried wild mushrooms, shaved vegetable salad, green beans, target beetroot, fermented bean curd, roasted cashews, fresh mint (GF) (VE)	\$19
Sesame glazed salmon, soba noodles, Asian greens, shiitake mushroom, fragrant ginger broth (GF avail.)	\$28
300gm Scotch fillet steak, duck fat roasted potatoes, steamed gai lan, choice of mustard or mushroom coconut sauce (GF avail.)	\$36
Miso baked eggplant, roasted baby carrots, green beans, steamed gai lan, black vinegar dressing (GF) (VE)	\$21
Coconut braised beef short rib, mushrooms, steamed gai lan, pickled cucumber, fragrant herb salad, steamed coconut rice (GF)	\$32
Duck 'n' doughnuts - seared breast, pulled confit leg, fried Chinese doughnuts, pickled vegetables, bean shoots, chilli, peanuts, blood orange dressing	\$28
Malaysian chicken curry, potato, coconut rice, pickles, cashews (GF)	\$23
Malaysian tofu curry, potato, green beans, coconut rice, pickles, cashews (GF) (V)	\$19
<b>SHARING (SERVES 2 to 3)</b>	
500gm hoi sin sticky pork ribs, sriracha slaw, steamed bao (6 bao)	\$49
1kg slow braised lamb shoulder, lettuce cups, Asian slaw, gochujang sauce	\$58
<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
<b>DESSERTS</b>	
Coconut & pandan crème brûlée, coconut green tea crisps (GF) (V)	\$9
Warm double chocolate brownie, palm sugar caramel, vanilla ice cream (V)	\$9
(V) Vegetarian (VE) Vegan (GF) Gluten free	