

PLEASE ORDER AT THE BAR

SNACKS	
Steamed edamame, sea salt (VE) (GF)	\$8
Fries, red curry aioli (V) (GF)	\$9
Thai style corn & lemongrass fritters, kaffir lime, chilli jam (v)	\$12
Yan su ji - Taiwanese fried chicken, green peppercorns, basil, fermented tofu (GF)	\$14
Crispy squid, chilli furikake seasoning, herbed lime mayo (GF)	\$16
Vietnamese spring rolls, lettuce cups, fresh mint (4 pieces)	
Prawn, Hanoi sauce	\$10
Vegetarian, chilli & lime sauce (v)	\$9
STEAMED DUMPLINGS	
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)	\$14
SMALL DISHES	
San choy bau - spiced prawns, cucumber & pineapple salsa, roasted cashews, chilli (GF) (2 pieces)	\$12
Salmon ceviche, chilli, miso, radish, fried rice wafer (GF)	\$15
Smoked chicken on betal leaf, lychee, pickled vegetables, Balinese sambal, toasted peanuts (GF) (3 pieces)	\$14
Bun cha - grilled beef & lemongrass meatballs, bun noodles, pickled vegetables, fresh herbs, nuoc cham dressing (5 pieces)	\$14
Five spiced crispy soft shell crab sliders, pickled carrot, cucumber, doenjang mayo (2 pieces)	\$15
Crispy pork belly bao, hoisin sauce, pickled cucumber (2 pieces)	\$12
Punjabi dahl fry, crisp chilli, cumin & coriander, warm roti (v)	\$10
BURGERS Served with chips. Add cheese: \$1 GF/Vegan bun: \$2	
Angus beef, lettuce, pickles, cheese, red onion, National burger sauce (GF avail)	\$22
Kaarage 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	

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LARGE DISHES (SERVES 1 to 2)	
Five spiced pork belly, steamed crepes, shaved cucumber, spring onions, Asian herbs, spiced plum sauce	\$28
Caramelised tofu salad, garlic shoots, baby corn, palm heart, sesame & palm sugar dressing (v) (gf) <i>swap tofu for smoked chicken - +\$4</i>	\$19
Crispy skin barramundi fillet, shaved zucchini, asparagus, pickled bitter melon, fennel, cherry tomatoes, Asian salsa verde (GF)	\$30
250g Scotch fillet steak, hand cut chips, Asian slaw, green peppercorn jus (GF)	\$32
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
SHARING DISHES (SERVES 2 to 3)	
Whole grilled chicken, spiced flat noodles, Asian greens, Balinese sambal (GF)	\$40
500gm hoi sin sticky pork ribs, sriracha slaw, steamed bao (6 bao)	\$49
1.2kg slow braised lamb shoulder, lettuce cups, Asian slaw, gochujang sauce	\$66
SIDES	
Blistered green beans, spiced tofu, pickled chilli, fresh lime (GF) (VE)	\$9
Asian slaw with aromatic herbs, honey, sriracha & lime dressing (GF) (VE)	\$8
Coconut rice (GF) (VE)	\$3
Warm roti (VE)	\$3.5
Warm roti, peanut satay (VE)	\$7
DESSERTS	
Peanut butter parfait, banana mousse, butterscotch caramel, crushed nuts (GF)	\$10
Warm double chocolate brownie, palm sugar caramel, vanilla ice cream (V)	\$10
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A 10% surcharge applies on public holidays