

SEAMSTRESS À LA CARTE MENU

	S	M	L
Sweet potato & snake bean poached wonton with green pea puree & coriander foam	14	21	28
Duck betel leaf, roasted peanuts, dried shallots with Balinese sambal, & coconut cream	15	22	29
Coconut & roasted peanut betel leaf with pickled mango	12	18	24
Scallop sashimi, house cured duck prosciutto with avocado crème fraîche, shaved fennel & orange gel	19	33	~
Larb Moo - ground pork, Thai herbs, chili lime dressing with baby cos & toasted rice	14	28	~
Crispy soft shell crab, fish mousse, wasabi mayo, red cabbage & papaya slaw with nam jim dressing	18	29	42
Baked Tasmanian salmon, spent lettuce, chili jam & crisp black moss	19	36	52
Black garlic & squid ink barramundi, malay yellow curry with charred bean sprouts, wombok & sesame cracker	~	34	~
Prawn & peanut stuffed baby squid with chili lime pickle & red capsicum caramel	13	26	39
Flame wok tossed vegetables, okonomi sauce & toasted sesame	12	18	23
Grass fed 'Red Gum' porterhouse, toasted nori salt & firecracker sauce	~	34	~
Mapo tofu, shiitake & enoki mushrooms in chili oil	13	26	~
Korean Fried Chicken, house made pineapple kimchi & coconut cream	~	28	~
Crispy pork belly, fiery red dragon sauce, peanuts, cashews & Vietnamese mint salad	~	20	38
Roasted duck breast on dry red curry, coconut cream & red cabbage salad	~	35	~
Braised beef short rib, plum-hoisin sauce & beetroot pickled cabbage	~	26	49
Smoked lamb belly, charred pickled cauliflower, sour eggplant puree & house made dukkah spice	17	32	47

ACCESSORIES

Crispy Brussels sprouts, white miso glaze & togarashi	9
Asian garden herb salad with nuoc cham dressing	8
Rocket & broccoli salad with pickled ginger & white miso dressing	7
Roti bread with lemongrass, peanut & cashew satay	5
Steamed jasmine rice	5

Our menu is designed around shared dining. Ask us about our 'Just Feed Me' option.
Please advise your waiter of any dietary requirements and/or allergies.

DESSERTS

Pumpkin & coconut custard, cocoa crumb, candied pepitas, salted caramel with coconut & pandan gelato	14
Orange & cinnamon rice pudding, rhubarb & strawberry compote with house made mango sorbet	14
Peanut & mango chocolate brownie, elderflower & white chocolate mousse, peanut brittle with bittersweet orange sauce	14
Coffee mousse, house made honeycomb, kaffir lime caramel, pistachio tuillé	14

AFTER DINNER

Fowles Late Harvest Sauvignon Blanc 2015	Strathbogie Ranges, AUS	12/100
Georg Breuer Auslese Riesling 2015	Rheingau, GER	17/106
De Bortoli Botrytis Semillon 2017	Bilbul, NSW	20
Rothenberg Riesling Auslese 2013	Rudesheim am Rhein, GER	17
Normandin Mercier Pineau des Charentes	Cognac, FR	17
Morris Topaque (Tokay)	Rutherglen, VIC	14
Fonseca Bin 27 <i>Finest Reserve</i>	Oporto, POR	15
Fonesca 20yo Tawny Port	Oporto, POR	25
De Bortoli 10yo Black Noble	Riverina, WA	24
Cardenal Cisneros PX	Andalucia, SPN	15
Cocchi di Torino	Turin, ITL	10
Amaro Montenegro	Bologna, ITL	10
Select Apertivo	Venice, ITL	10
Mr Black Coffee Amaro	Erina, NSW	13
Fernet Branca	Milan, ITL	11
Lustau Amontillado	Jerez, SPN	10

COFFEE & TEA

Naked Espresso:	Please request coffee style	4
Kali:	Original 33% premium drinking chocolate	4
Chamellia:	English Breakfast Earl Grey Gunpowder Green Lemongrass & Ginger Peppermint Chamomile	4

1.1% surcharge on all credit card payments