

WINTER 2020

S M L

Sweet potato & snake bean poached wonton with green pea puree & coriander foam	14	21	28
Coconut & roasted peanut betel leaf with pickled mango	12	18	24
Scallop sashimi with avocado crème fraîche, shaved fennel & orange gel	19	33	~
Crispy soft shell crab, 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	~
Flame wok tossed vegetables, okonomi sauce & toasted sesame	12	18	23
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
Braised beef short rib, plum-hoisin sauce & beetroot pickled cabbage	~	26	49

ACCESSORIES

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

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

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.

1.1% surcharge on all credit card payments