



STARTERS

- Appellation Oysters, sesame shallot and lime | \$4.70ea*
- Beef skewers, Korean hot sauce Min. 2 | \$6.50ea*
- Soft shell crab, coconut bao bun, pickled cucumber, wasabi mayonnaise | \$9.80
- Miso cauliflower soup, prawn, fried eschallot | \$16.50*
- Salt and pepper squid, chili, black vinegar | \$19.50*

SALADS

- Cured Ora king salmon, brown rice, edamame, avocado, sesame | \$19.50*
- Seared yellow fin tuna, soba noodle, bean sprout, carrot | \$22.50

DUMPLING BAR

- Pork Dim Sum (4) | \$10.00
- Siu Mai (6) | \$8.00
- Pork & Chive Dumplings (6) | \$8.00
- Chicken & Mushroom Dumplings (6) | \$8.00
- Vegetable Dumplings (4) | \$9.00
- Prawn Gow Gee (4) | \$9.00
- Prawn, Garlic & Chive Dumplings (4) | \$9.00
- BBQ Pork Buns (2) | \$6.50
- Prawn Spring Roll (4) | \$8.00
- Vegetable Spring Roll (4) | \$8.00
- Fried Rice | \$12.00

SUBSTANTIAL

- Szechuan fried eggplant, bok choy, Korean hot paste, peanuts | \$24.50*
- Organic chicken, coconut, chili, cucumber, peanut | \$30.00*
- Twice cooked pork neck, kalette, chai pumpkin, anise broth | \$34.00*
- 250g Wagyu rump, fries, chimichurri | \$34.50*
- Prawn and barramundi curry, paratha | \$38.00

AROUND THE TABLE

- Steamed Rice | \$3*
- Leaf salad | \$6.50*
- Roast cauliflower, tamarind, toasted almonds | \$12.50*
- Asian greens, oyster sauce | \$10.50
- Chips | \$4/\$8*

***Gluten Free**

Please note there will be a 1.3% surcharge on Mastercard & Visa and a 1.7% surcharge on AMEX
Please note there will be a 10% surcharge on public holidays