



PLEASE ORDER AND PAY AT THE BAR

Dishes are designed to share start meals as they arrive.
Please collect cutlery from the wait station by the door.

+ mild / ++ med. / +++hot
V – veg, GF – gluten free, DF – dairy free

Coconut Snapper Betel Leaf – 6ea
Lime coconut ceviche, tomato herb salsa

Haloumi Bao (v) – 8ea
Golden fried salty haloumi
Spiced pineapple chutney (+)

Vegetarian Dumplings (8) – 12

Prawn Dumplings (6) – 14

Panko Prawns (6) – 18
Crumbed tiger prawns
BBQ Plum mayo and lemon

King Ora Salmon Sashimi – 18
Soy mirin dressing (gf, df)
Pickled ginger petals and wasabi

Sweetcorn Fritters (6) (v) - 22
Sumac spiced yoghurt
Pomegranate chilli glaze (+)

Satay Chicken Salad – 26
Ginger and peanut oil poached
Indonesian peanut satay
Cucumber, tomato and beanshoots
(gf on request, df)

“YumYum” Korean Chicken – 26
Boneless buttermilk marinated
Korean fried chicken bites
Fresh sprouts and spring onion
Yangnyeom sauce

Lamb Sweet Soy Shank– 30
Flinders Island saltgrass lamb
Roasted in sweet soy, ginger and garlic
With cashews, coconut and chilli flakes (+)

Saltgrass Thai Lamb Ribs – 30
Tamarind honey soy sauce
Prik nam pla peanut salsa (gf, df)

Teriyaki King Ora Salmon – 32
Grilled salmon fillets, blk pepper teriyaki,
cucumber noodles, pickled ginger (df)

Banana Leaf Roasted Hapuku – 36
Crustacean vanilla fennel bisque (+)
Asparagus, shiitake, bean salsa
Fresh lemon and dill (gf)

Chai Duck Breast – 55
Salt cured ‘saskia-beer’ duck breast
Cardomom carrot, spicy fig, blackberries
Smoked yoghurt and mukhwas (gf)

Jasmine Rice – 4

Dragon’s KimChi - 6

Seaweed Salad – 6

Aromatic Thai Leaf Salad - 7

Chipotle Salted Fries – 7.5
Dijon mayo kissed with Sriracha (+)

Steamed Asian Greens – 9
Oyster sauce and crispy shallots

