



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

Freshly Shucked Oyster – 4.5ea
Sherry shallot mignonette, fresh lemon
(gf,df)

Japanese Scallops – 6ea
Manuka smoked, chilli jam, mango corn
salsa (gf,df, +)

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

Vegetarian Dumplings (8) – 12

Prawn Dumplings (6) – 14

Sujuk & Pomegranate – 14
Spicy sausage, shallot, spinach and feta
hummus (++)

Sweetcorn Fritters (4) (v) - 14
Sumac spiced yoghurt
Pomegranate chilli glaze (+)

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

Szechuan Eggplant (vegan) - 12
Chinkiang vinegar, soy, coriander (++)

Panko Prawns (8) – 18
Crumbed tiger prawns, unami plum
mayo, lemon

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

Teriyaki King Ora Salmon – 28
Grilled salmon fillets, blk pepper teriyaki,
cucumber noodles, pickled ginger (gf, df)

Chicken ‘Yum Yum’ – 30
Buttermilk chicken , crispy fried Yangyeom
sauce, sprouts, spring onion (+)

Lamb Shoulder 350gm – 38
Flinders Island saltgrass lamb
Roasted in sweet soy, ginger and garlic
With cashews, coconut crumble (+)

Coconut Lemongrass Barramundi – 40
Wrapped in banana leaf , coconut,
lemongrass, spiced pineapple (gf, df)

Jasmine Rice – 4

Dragon’s KimChi (++, gf, df) - 6

Seaweed Salad (vegan) – 6

Aromatic Thai Leaf Salad - 7

Chipotle Salted Fries (+, v, df) – 7.5

Steamed Asian Greens, shallots – 9

