



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

Roasted Sweet Corn – 5
Habanero and lime butter (v)

Japanese Seaweed Salad – 6
Pickled with soy, mirin and garlic (vegan)

Haloumi Bao (v) – 6
Golden fried salty haloumi
Spiced pineapple chutney (+)

Vegetarian Dumplings (6) – 10

Prawn Dumplings (6) – 14

Hiramasa Kingfish Sashimi - 16
Soy, mirin, miso, wasabi gelato, pickled
ginger (gf, df)

Snapper Ceviche – 18
Lemon and lime cured, coconut gelato,
king salmon pearls (gf)

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

Thai Green Curry Soup – 20
Thai spices, coconut milk, greens and
fresh lime
(+, vegan, gf, df)

Masterstock Beef Short-Rib – 17/32
Slow-braised, finished on the grill,
Blondie masterstock, fresh ginger,
coriander, pickled green chillies
(++) (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 (+)

Middle Eastern Market Fish – 38
w/- spiced sujuk, pickled tomatoes, walnut
salsa, pomegranate and chilli vinegar (+)

Steamed Rice – 4

Dragon’s KimChi (++, gf, df) - 6

Aromatic Thai Leaf Salad - 7

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

Steamed Asian Greens – 9

Dessert menu upon request.

