



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 petals (gf, df)

Snapper Ceviche – 18

Lemon and lime cured, coconut gelato,
cucumber, tomato, Ora salmon pearls (gf)

Panko Prawns (8) – 18

Crumbed tiger prawns, umami plum
mayo, lemon

Thai Green Curry Soup – 20

Thai spices, coconut milk, greens and
fresh lime
(+) (vegan, gf)

Masterstock Beef Short-Rib – 17/32

Slow-braised, finished on the grill,
Blondie masterstock, fresh ginger,
coriander, pickled green chillies
(++) (df)

Korean Pork Belly – 18/34

Cinnamon and orange salted pork belly
Served steamed with sesame leaves
Pickled onion and daikon
Ssaamjang sauce (+) (gf, df)

Korean Chicken ‘Yum Yum’ – 30

Buttermilk marinated, crispy fried
Yangyeom sauce, sprouts, spring onion (+)

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.

