



PLEASE ORDER AND PAY AT THE BAR

Dishes are designed to share so please 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

- | | |
|--|---|
| Steamed Black Rice – 2pp | Grilled Zucchini Salad – 18
Sesame lemon ponzu sauce
fermented shiitake mushrooms
silken tofu and edamame
(v, vegan, df, gf) |
| Japanese Seaweed Salad
(vegan, df) – 6 | Beef Tataki - 22
Seared beef, green chili, spring onion, Asian
salsa, apricot dressing (+) |
| Thyme Salted Fries (v) – 8 | Yellow Vegetable Curry - 26
Pumpkin, mushroom, zucchini, tofu curd,
black rice (+) (vegan, gf) |
| French Mustard Salad
(vegan on req, gf, df) – 10 | Chai-matcha Duck Breast – 34
Cured crispy skin breast, pumpkin puree,
pickled shallot, kipfler potato (gf) |
| Steamed Asian Greens
(v on req, df) – 10 | Korean Chicken ‘Yum Yum’ – 35
Buttermilk marinated crispy chicken, crunchy
noodles, red cabbage, spring onion, red onion
Your choice of: Sexy salt, Yangnyum (+)
or Honey Garlic sauce |
| Haloumi Bao (v) – 8
Golden fried salty haloumi
Spiced pineapple chutney (+) | Barramundi Fillet – 36
Crispy skin, pickled fennel, green beans, black
garlic jus, preserved lemon (gf, df) |
| Pulled Pork & KimChi Bao (v) – 10
Palm sugar relish (+) | Lamb Shoulder (350gm) – 38
Slow cooked with infused Szechuan pepper
chilli oil. Sautéed English spinach
and garlic, roasted cherry truss tomatoes
(+) (df, gf, of) |
| Vegetarian Dumplings
(vegan) (6) – 12 | Dessert menu upon request. |
| Prawn Dumplings (6) – 15
Vegetable Spring Rolls (5) – 15
In lettuce cups with sweet chili and honey
sauce | |
| Panko Prawns (6) – 18
Crumbed tiger prawns,
umami plum bbq mayo, lemon | |
| Seared Scallops (3) – 18
Japanese scallops, crispy bacon, namjimm
dressing, shredded chili (df, gf) | |