



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

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|--|---|
| <b>Steamed Black Rice – 2pp</b>  | <b>Vegetable Spring Rolls (5) – 15</b><br>In lettuce cups with sweet chili and honey<br>sauce   |
| <b>Japanese Seaweed Salad<br/>(vegan, df) – 6</b>  | <b>Panko Prawns (6) – 18</b><br>Crumbed tiger prawns,<br>umami plum bbq mayo, lemon   |
| <b>Thyme Salted Fries (v) – 8</b>  | <b>Grilled Zucchini Salad – 18</b><br>Sesame lemon ponzu sauce<br>fermented shiitake mushrooms<br>silken tofu and edamame<br>(v, vegan, df, gf)   |
| <b>French Mustard Salad<br/>(vegan on req, gf, df) – 10</b>                              | <b>Korean Chicken ‘Yum Yum’ – 35</b><br>Buttermilk marinated crispy chicken, crunchy<br>noodles, red cabbage, spring onion, red onion<br>Your choice of: Sexy salt, Yangnyum (+)<br>or Honey Garlic sauce |
| <b>Steamed Asian Greens<br/>(v on req, df) – 10</b>                                      |   |
| <b>Haloumi Bao (v) – 8</b><br>Golden fried salty haloumi<br>Spiced pineapple chutney (+) |   |
| <b>Pulled Pork &amp; KimChi Bao (v) – 10</b><br>Palm sugar relish (+)                    |   |
| <b>Dumplings;</b><br>Vegetarian (vegan) (6) – 12<br>Prawn (6) – 15<br>Chicken (6) – 15   |   |

