

snacks 11.30–4pm Wed 5-9pm

Puffed pork skins
Five spice salt **df gf**

Pickled vegetables
Szechuan style **gf vgn**

King salmon
Nori sheet, avocado, yuzu dressing, togarashi **gf**

Chicken and ginger dumplings
Chilli oil, black vinegar **(4)**

small plates

Raw tuna
Yuzu kosho dressing, spring onion oil, pickled chilli **df gf**

Bulgogi glazed beef tataki
Ponzu sauce, roasted garlic oil **df gf**

Crispy eggplant
Lao gan ma chilli caramel, chives **gf vgn**

Satay chicken skewers
Spring onion and peanuts **df gf (3)**

kids corner

Sandwich
Chicken katsu

Egg fry rice
Peas, corn **df gf**

Stir fry egg noodle
Chicken and cabbage **df**

Vanilla ice-cream
Miso caramel

light mains 11.30–3pm Wed 5-9pm

Spicy white cut chicken 27
Sesame sauce, cucumber, szechuan pepper **df**

Vegetarian claypot rice 28
Shitake mushroom, tofu, eggplant **gf vgn**

BBQ stir fry pork noodles 27
Cabbage, garlic chives, spring onion **df**

Thai fish cakes 29
Cos lettuce, pickled cucumber, peanuts, lemongrass **df gf**

large plates

Char siu pork collar 38
Burnt pineapple nuoc mam sauce, lime **df gf**

Twice cooked duck 44
Umeboshi puree, green tomato, steamed bao bun

Grilled Little Joe skirt steak 42
Kombu butter, mustard leaves, pickled shallot **gf**

Steamed Humpty Doo barramundi 42
Mussels, white soy, ginger, shallot **df**

sides

Jasmine rice 6
Cooked in pandan leaves **gf vgn**

Salted cucumber 14
Pickled morning glory, ginger, sesame **gf vgn**

banquet one 11.30–3pm Wed 5-9pm

\$69 per person (min 2 guests)

Crispy eggplant Lao gan ma chilli caramel, chives **gf vgn**

Raw tuna Yuzu kosho dressing, spring onion oil, pickled chilli **df gf**

Thai fish cakes Cos lettuce, pickled cucumber, peanuts, lemongrass **df gf**

Satay chicken skewers Spring onion and peanuts **df gf**

Char siu Pork collar Burnt pineapple nuoc mam sauce, lime **df gf**

Salted cucumber Pickled morning glory, ginger and sesame **gf vgn**

Jasmine rice Cooked in pandan leaves **gf vgn**

banquet two

\$79 per person (min 2 guests)

Pickled vegetables Szechuan style **gf vgn**

King salmon Nori sheet, avocado, yuzu dressing, togarashi **gf**

Bulgogi glazed beef tataki Ponzu sauce, roasted garlic oil **df gf**

Chicken and ginger dumplings Chilli oil, black vinegar

Twice cooked duck Umeboshi puree, green tomato, steamed bao bun

Steamed Humpty Doo barramundi Mussels, white soy, ginger, shallot **df**

Jasmine rice Cooked in pandan leaves **gf vgn**

Lychee and rose granita Compressed watermelon **gf vgn**

Trifle Chocolate and miso caramel **gf vgn**

banquet vegan

\$79 per person (min 2 guests)

Pickled vegetables Szechuan style **gf**

Shiitake mushroom dumplings Chilli oil, black vinegar

Crispy eggplant Lao gan ma chilli caramel, chives **gf**

BBQ stir fried tempeh noodles Cabbage, garlic chives, spring onion

Vegetarian claypot rice Shitake mushroom, tofu and eggplant **gf**

Salted cucumber Pickled morning glory, ginger and sesame **gf**

Lychee and rose granita Compressed watermelon **gf**

Trifle Chocolate and miso caramel **gf**

mid morning 10-11.30am

Buttery croissant Papaya, ginger, lime preserve	8.5
Macau custard tart Flakey butter pastry	6.5
Miso caramel cake Coconut df gf	7
Korean street toastie Egg, cabbage, kimchi, cheese, spring onion v	15
Mango pancake Lime, mascarpone cream	14

dessert 11.30-4pm Wed 5-9pm

Lychee and rose granita Compressed watermelon gf vgn	15
Japanese cheesecake Black sesame, mango	16
Trifle Chocolate, miso caramel gf vgn	16
Affagato	10
+ Hazelnut liqueur	5

coffee/tea

Single-O Coffee	
Espresso, Long Black, Cappuccino, Latte, Flat White	5
Hot Chocolate, Mocha, , Chai, Matcha	5.5
+ Soy Milk, Almond, Oat, Extra Shot	0.5
+ Iced Coffee	1.5
Tea	5.5
English breakfast, Earl Grey	
Lemongrass and Ginger, Sticky Chai	
Just Peppermint, Butterfly Pea and Lemon, Green and Nettle Blend, Chamomile	

Asian Cuisine

DINING
MOD.