

Bites

Pacific oyster, mint and cucumber salsa or white ponzu \$6

Hervey Bay scallop, wasabi butter \$7

Lobster sando, Japanese mayo, house pickle \$16

Rendang spiced beef tartare, sesame leaf, chilli, coconut \$14

Raw local snapper wonton taco, nam jim, ginger mayo, kaffir lime \$14

Small Plates

Mooloolaba yellowfin tuna, fermented chilli, shiso and white onion dressing \$28

BBQ local king prawns, koji and white soy, green onion oil (3) \$27

Moreton Bay bug dumplings, crispy chilli, black vinegar (6) \$26

Salt and Chinese pepper tofu, wasabi, roasted sesame dressing \$22

Warm squid salad, salted cashews, ginger dressing, bean shoots, Vietnamese mint \$28

Wang Chung fried chicken ribs, yuzu aioli \$24

Large Plates

Master stock braised pork belly, soba noodle, enoki mushrooms, green mustard, sesame \$60

Market fish, local prawn tom yum, rice noodles, herbs, fried shallots \$MP

Smoked Stockyard Wagyu brisket red curry, Thai basil, bean shoots \$75

400g Stockyard Gold Label sirloin, green yuzu kosho, charred lime \$75

Kung Pao cauliflower, tempura shiitake, spring onion \$45

Bang Bang chicken salad, peanut, cucumber, carrot, spring onion \$45

Sides

Steamed rice \$8

Roti \$8

Asian greens, soy, ginger \$14

Togarashi fries, Japanese mayo \$14

Edamame, burnt butter, furikake \$14

Smashed cucumber salad, black vinegar, toasted chilli \$14



WANG
CHUNG