

SMALLER PLATES

raw bar

OYSTERS	[2] PCS 12
NATURAL / PONZU / SWEET MISO	[6] PCS 30
KINGFISH SASHIMI YUZU SOY GREEN CHILLI & FINGER LIME	26
BEEF TATAKI WITH GARLIC CHIPS CHILLI & PONZU SAUCE	23
SALMON SASHIMI WITH PONZU NORI & CUCUMBER PICKLE	25
RAW PLATTER WITH OYSTERS KINGFISH & SALMON	45

share plates of something

SPICED EDAMAME WITH CHILLI SALT [VG]	8
FRIED LOTUS ROOTS WITH SPICED AIOLI [V] [VGO]	10
SCORCHED BEEF WITH CUCUMBER PICKLE & SZECHUAN AIOLI	24
VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE [G] [VG]	16
DUCK SPRING ROLLS WITH ORANGE & PLUM SAUCE [G]	19
SZECHUAN PLUM PORK SAN CHOY BOW	22
JFC CHICKEN KARAAGE & LIME WITH SPICY AIOLI	18
CRISPY CHILLI BEEF STICKY SOY SESAME SEEDS	23
MAPO NASU EGGPLANT & TOFU WITH MUSHROOM XOXO SAUCE [VG]	18
AGEDASHI TOFU GARLIC SHICHIMI CHILLI & TAMARIND [VG]	15
CANTONESE CRUNCHY ROLL OF MORETON BAY BUGS [G]	24
SPICY CHICKEN KARAAGE IN GOCHUJANG & SESAME SEEDS	22
THAI CRISPY PRAWNS WITH JALAPEÑO AIOLI IN GEM LETTUCE	24
GENERAL TSO'S CAULIFLOWER [VG]	18
BANG BANG CHICKEN WITH SOBA NOODLES & SESAME SEEDS [N] [G]	20
KOREAN BBQ BEEF WITH KING OYSTER MUSHROOM	22
BBQ CORN RIB WITH MISO AIOLI [V]	20
ZUCCHINI FLOWERS SPICED CHICKPEAS WHIPPED TOFU [VG]	22
CRISPY CHILLI SALTED SQUID WITH SZECHUAN AIOLI	20

housemade dumplings [G] [4]

PORK GYOZA CABBAGE CHIVES SESAME OIL	14
HONEY PRAWN FRIED GAO-JI	15
PAN FRIED WAGYU & FETA WITH YUZU AIOLI	14
CHICKEN SWEET CORN POTSTICKERS	14
STEAMED VEGETABLE WITH YELLOW CURRY [VG]	13
CHICKEN MOMO WITH VEGETABLE ACHAR	15
TOM YUM SOUP CHICKEN & PORK	15

skewers [2]

SATAY CHICKEN WITH PEANUT SAUCE [N]	13
PORK BELLY WITH SWEET SOY	14
WAGYU WITH RED ONION PICKLE	15
OYSTER MUSHROOM WITH TERIYAKI [VG]	14
CHILLI BASIL BBQ PRAWN WITH PONZU	15

bao [G] [2]

TOFU LETTUCE PICKLES HERBS & CANTON SAUCE [VG]	14
SWEET SOY PORK BELLY LETTUCE PICKLES & SZECHUAN AIOLI	15
CHICKEN KARAAGE CUCUMBER LETTUCE & SPICY AIOLI	15
CRUNCHY MORETON BAY BUG GEM LETTUCE & JALAPEÑO AIOLI	17
PANKO CRUMBED MUSHROOM CHUKA WAKAME & TERIYAKI [VG]	16

IN TRUE ASIAN STYLE, OUR DISHES ARE DESIGNED TO SHARE AND WILL BE SERVED AS THEY ARE READY

HIDEAWAY

KITCHEN & BAR

LET US TAKE YOU ON A JOURNEY
AROUND ASIA THAT WILL LEAVE
YOU FULL AS A GOOG
CAN'T DECIDE?

ASK FOR THE CHEF'S CHOICE

STREET FEAST

\$69 PER PERSON

[MIN 2]

[PLATTERS NOT INCLUDED]

FOR THE ENTIRE TABLE TO ENJOY!

EDAMAME OR LOTUS ROOTS

CHOOSE ANY 3 SMALLER PLATES

CHOOSE ANY 2 BIGGER PLATES

CHOOSE A RICE OR NOODLE [V]
[PROTEIN NOT INCLUDED]

CHOOSE A SALADS OR GREENS

STREET FEAST
REQUIRED FOR GROUPS OF
10 OR MORE

NO SPLIT BILLS

bigger plates to share

WARM TOFU WITH SESAME PEANUTS TOMATO WAKAME [VG]	21
TERIYAKI BEEF FILLET WITH WOK VEGETABLES	37
HONEY GINGER CHICKEN WITH CHARGRILLED BROCCOLINI	32
CRYING TIGER THAI STYLE BEEF WITH DRY CHILLI DIPPING SAUCE [G]	35
STEAMED FISH FILLET ON GREENS WITH GINGER & SHALLOT BROTH	40
PANKO KING PRAWN WITH PAPAYA SALAD & TOM YUM AIOLI [G]	36
YELLOW EGGPLANT CURRY WITH TOFU VEGETABLES & CHICKPEAS [VG]	25
LAMB MASSAMAN CURRY POTATOES	36
GREEN CHICKEN CURRY WITH BEANS & POTATO	32
LEMONGRASS PORK WITH RICE NOODLE ASIAN HERBS [N]	30

rice & noodles

SPECIAL FRIED RICE TOPPED WITH GARLIC CHIPS & SPRING ONION [VG]	15
PAD SEE EW [P] [VGO]	18
"ME" GORENG EGG NOODLE WITH OYSTER SAUCE [G] [P]	19
CHOW MEIN WITH VEGETABLES [G]	19

FLAIR YOUR RICE OR NOODLES UP WITH:

CHICKEN / BEEF / TOFU + 5

PRAWN + 7

STEAMED JASMINE RICE	5
HIDEAWAY STYLE ROTI WITH CURRY SAUCE [G] [V]	10

salads & greens

WOK FRIED VEGETABLES [VG]	18
STEAMED ASIAN GREENS WITH OYSTER SAUCE & SHALLOTS [P] [VGO]	16
SOM DTAM PAPAYA ASIAN HERBS WITH TOFU & CHILLI [VG]	16
THAI WAGYU RICE NOODLE WITH GREEN APPLE & ASIAN HERBS [VGO]	21

sweet things

CHOCOLATE BROWNIE WITH ICE CREAM & SALTED CARAMEL SAUCE [G]	18
DONUT BITES WITH CARAMEL BLACK SESAME ICE CREAM & FRESH FRUIT [G]	16
ORANGE & GINGER CAKE WITH MANGO SORBET [V]	16
CRÉME CARAMEL WITH CARAMELISED BANANA [VG]	15
DESSERT PLATTER FOR TWO [G]	28
ASSORTED MOCHI [3]	16
SINGLE SCOOP OF ICE CREAM	3
BLACK SESAME [V] CHOCOLATE [V] MANGO SORBET [VG]	
GREEN TEA MATCHA [V] VANILLA [V] YUZU SORBET [VG]	

CAKEAGE CHARGE 10

ALL CARD TRANSACTIONS WILL INCUR A SERVICE FEE
CREDIT CARD 1.5% DEBIT CARD 10c (INSERT CARD)
SUNDAY SURCHARGE 10%

PLEASE INFORM YOUR WAITPERSON OF ANY
DIETARY REQUIREMENTS OR ALLERGIES
VEGETARIAN [V] | VEGAN [VG] | VEGAN OPTION [VGO] | PESCATARIAN [P]
CONTAINS GLUTEN [G] | NUTS [N]

whites

HĀHĀ MARLBOROUGH, NZ	SAUVIGNON BLANC	14 G 60 B
HEIRLOOM ADELAIDE HILLS, SA	SAUVIGNON BLANC	70 B
CLOUDY BAY MARLBOROUGH, NZ	SAUVIGNON BLANC	90 B
O'LEARY WALKER WATERVALE CLARE VALLEY, SA	RIESLING	14 G 60 B
PEWSEY VALE MAGNUM EDEN VALLEY, SA	RIESLING	120 B
CORTE GIARRA VENETO, ITALY	PINOT GRIGIO	14 G 60 B
SAINT CLAIR MARLBOROUGH MARLBOROUGH, NZ	PINOT GRIS	15 G 65 B
WIRRA WIRRA SCRUBBY RISE ADELAIDE HILLS, SA	CHARDONNAY	15 G 65 B
BONTÁ GOLDEN HOUR GRANITE BELT, QLD	VERDELHO	15 G 65 B

rosé / moscato

ROGERS & RUFUS BAROSSA VALLEY, SA	ROSÉ	15 G 65 B
WEST CAPE HOWE MARGARET RIVER, WA	MOSCATO	14 G 60 B
TRIENNES PROVENCE, FR	ROSÉ	15 G 65 B

reds

OPAWA MARLBOROUGH, NZ	PINOT NOIR	15 G 65 B
TWO PADDOCKS PICNIC CENTRAL OTAGO, NZ	PINOT NOIR	85 B
RUNNING WITH BULLS BAROSSA, SA	TEMPRANILLO	16 G 70 B
HEATHCOTE CRAVENS PLACE HEATHCOTE, VIC	SHIRAZ	15 G 65 B
LANGMEIL VALLEY FLOOR BAROSSA VALLEY, SA	SHIRAZ	85 B
SMITH & HOOPER WRATTONULLY, SA	MERLOT	14 G 60 B
BLEASDALE THE WILD FIG LANGHORNE CREEK, SA	GSM	15 G 65 B
JIM BARRY CLARE VALLEY, SA	CAB SAUV	14 G 60 B

sake

JUNMAI DENSHIN INE - DRY & SMOOTH SERVED CHILLED		11 G 85 B
JUNMAI GINJO DENSHIN YUKI - LIGHT & DRY SERVED ROOM TEMPERATURE		12 G 95 B
JUNMAI DAIGINJO DENSHIN RIN - SWEET & FRESH SERVED CHILLED		19 G 120 B

champagne

MOET & CHANDON	130 B
POMMERY	140 B

sparkling wine

REDBANK PROSECCO KING VALLEY, VIC	11 G 45 B
CHANDON ROSÉ BRUT YARRA VALLEY, VIC	15 G 65 B
CHANDON BRUT YARRA VALLEY, VIC	15 G 65 B
CHANDON GARDEN SPRITZ WITH ORANGE BITTERS SERVED OVER ICE	15 G 65 B

taps 385ml

SAPPORO	11
PRECINCT PACIFIC ALE	11
COOPERS PALE ALE	10
PRECINCT GINGER BEER	12

beer / cider

ASAHI	JAPAN	11
ASAHI SOUKAI 3.5%	JAPAN	9
BINTANG BIR PILSNER	INDONESIA	10
TIGER	SINGAPORE	10
COOPERS LIGHT 2.9%		8
ASAHI 0.0%		10
SOMERSBY APPLE CIDER		10
GOOD TIDES HARD SELTZER TROPICAL PASSIONFRUIT LEMON LIME		12

mocktails

TROPICAL	12
WATERMELON MOJITO	12
VIRGIN COLADA	12
LYCHEE SPRITZ	12

water 750ml

ACQUA PANNA STILL	9
SAN PELLEGRINO SPARKLING	9

signature cocktails

TOM YUM SIAM KAFFIR LIME INFUSED VODKA MALIBU LYCHEES LIME JUICE LEMONGRASS INFUSED SYRUP FINISHED WITH FRESH CHILLI	21
TUK TUK KAFFIR LIME VODKA ELDERFLOWER LIQUEUR LIME & GINGER ALE	21
VIOLENT SOHO INK GIN GRAPE LIQUEUR LYCHEE LIQUEUR LEMON RASPBERRY & LEMONADE	20
TOM TOM MARGARITA TEQUILA LIME JUICE AGAVE NECTAR SALT RIMMED & ON THE ROCKS OG COCONUT CHILLI STRAWBERRY MANGO & JALAPEÑO LYCHEE CUCUMBER BASIL & YUZU	22

street style cocktails

BELLINI PROSECCO WITH PEACH & GINGER CHAMBORD LYCHEE	15
PINK GIN SPRITZ PINK GIN ELDERFLOWER & PROSECCO SERVED OVER ICE	19 CARAFE 50
HIDEAWAY JUNGLE JUICE ASK YOUR SERVER FOR THIS WEEK'S CONCOCTION	19 CARAFE 50
RED WINE SANGRIA TRIPLE SEC GINGER SYRUP LIME ORANGE JUICE LEMONADE	18 CARAFE 40
WHITE WINE SANGRIA STRAWBERRY ELDERFLOWER LIME LEMON SODA	18 CARAFE 40
COCONUT MOJITO BACARDI MALIBU LIME MINT & COCONUT WATER	20 CARAFE 55
CAIPIROSKA PASSIONFRUIT PINEAPPLE & STRAWBERRY LYCHEE	20
CHERRY SOUR GIN CHAMBORD CHERRY SYRUP LEMON & AQUAFABA (VG)	20
SPICED COLADA MALIBU MATCHA TIA MARIA COCONUT CREAM & PINEAPPLE JUICE	20
LYCHEE LEMONGRASS MARTINI LYCHEE LIQUEUR VODKA LEMONGRASS INFUSED SIMPLE SYRUP	20
LADY IN PINK BACARDI STRAWBERRY LIQUEUR PINEAPPLE JUICE LIME LEMONADE	20
WATERMELON LONG ISLAND GIN VODKA TEQUILA MALIBU WATERMELON & COCONUT WATER	20
BY THE SEA GIN ELDERFLOWER LEMON APPLE JUICE & MUDDLED CUCUMBER	20
OCEANSIDE VODKA MANGO LIQUEUR PEACH LIQUEUR LEMON TOPPED WITH SODA	20
JINJA FUSION GRAPE LIQUOR PASSIONFRUIT LIME & TOPPED WITH GINGER BEER	20
GINGER MONKEY WHISKY GINGER SYRUP LIME	20