

2-3 Course Set Menu

Shared Entrée

Garlic Onion Soft Bread (V)

Mozzarella Cheese

Seared Beef Salad Betel Leaf (GF)

green papaya, crying tiger sauce

Salmon Crudo (DF)

ponzu dressing, salmon roe, lotus roots



Mains

Roasted Chicken Fillet (GF)

coriander onion cucumber salad, kimchi pickle, peanut satay

Seared Barramundi Fillet (GF)

squid ink noodle, tobiko roe, tom yum bisque

Black Angus Reserve Beef Striploin, Grain Fed, MB2+, NSW, 250g (additional \$5)

sweet soy glaze, onion sambal, salad, fries

Pinnacle Beef Scotch Fillet, MB2+, NSW, 300g (additional \$10)

sweet soy glaze, onion sambal, salad, fries

Sticky Miso Eggplant (VG)

organic chickpea miso, fermented nut puree, king brown mushroom, scallion oil



Dessert

Mango Sticky Rice (V)

lychee sorbet, mango pearls

Bread and Butter Pudding (V)

Vietnamese coffee sauce, vanilla bean
ice cream

Butterboy Cookie Ice Cream Sandwich (V)

2 delicious cookies of your choice with vanilla ice cream
sandwiched in the middle.

Gluten Free Available on Request



Sides \$12 each

Salad leaves, roasted sesame dressing (VG)

Wok fried Asian greens, oyster sauce (V/GF)

Fragrant lemongrass rice (VG)

French fries, chicken salt, togarashi (V)

Cassava crackers (VG)

GF - Gluten Free | V - Vegetarian | VG - Vegan | DF - Dairy Free

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice

Please note the following surcharges occur: 1.4% on all credit card transactions