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# SMALL PLATES

<b>Sourdough</b> V	<b>12.00</b>
Chilli butter, lemongrass butter, coriander butter	
<b>Pork belly bao</b> DF	<b>18.00</b>
Twice cooked pork belly   grilled pineapple   Asian slaw   chilli caramel   sriracha mayonnaise	
<b>Soft shell crab bao</b> DF	<b>18.00</b>
Crispy soft shell crab   Asian slaw   siracha mayonnaise	
<b>Marinated Eggplant bao</b> VG	
Asian Slaw   Sriracha	<b>17.00</b>
<b>Duck spring rolls</b> DF	<b>19.00</b>
Duck spring rolls   Asian herb salad   plum sauce	
<b>Korean chicken</b> DF	<b>18.00</b>
Crispy chicken   crushed peanuts   aromatic chilli sauce	
<b>Prawn &amp; pork wontons</b> DF	<b>18.00</b>
Steamed prawn & pork wontons   crispy chilli   black vinegar	
<b>Wagyu beef tataki</b> GF   DF	<b>26.00</b>
Marble score 6 Wagyu beef   ponzu   crispy garlic   shallots	

# LARGE PLATES

**Nasi Goreng** 34.00

Spicy fried rice | chicken | fried egg | prawn crackers | pickled vegetables | chilli

\*\* Very delicious, it's a little spicy! Let us know if you would like this dish prepared mild.

**Sambal roasted barramundi** DF | GF 36.00

Grilled barramundi | green papaya salad | coconut cream | lime | coriander

**Crispy chilli chicken** DF 34.00

Chilli chicken | zucchini | capsicum | green onion

**Sweet & sour pork belly** DF 34.00

Braised pork belly | onion | peppers and pineapple | sweet & sour sauce

**Thai green chicken and prawn curry** DF | GFO 38.00

Thai green curry | prawns | chicken | Hokkien noodles | crispy shallots

**Duck Massaman** DF 38.00

Crispy duck Massaman curry | potato | crushed peanuts | coriander

**Vermicelli noodles chao mian** GFO | DF | VG 29.00

Asian greens | tofu | capsicum | crispy garlic | vermicelli noodles

**Asian inspired braised beef ribs** DF 38.00

Slow braised beef ribs | soy | ginger | garlic | apple slaw

Please note: many dishes are prepared with chilly & can be spicy, please speak to your friendly server about dishes that can be prepared mild and/or without chili.

Please inform your waiter of any allergies/dietary requirements

## SIDES

<b>Steamed rice</b> GF   VG	<b>5.0</b>
<b>Coconut rice</b> GF   DF   V	<b>6.0</b>
<b>Brined cabbage pancake</b> GF   V Turmeric spiced, cumin and Beasan flour   spiced yoghurt	<b>9.0</b>
<b>Sweet potato fries</b> GF   VG Siracha mayonnaise	<b>15.0</b>
<b>Wok tossed vegetable</b> GF   DF	<b>15.0</b>

## DESSERT

<b>Fried ice cream</b> V Vanilla ice cream wrapped in filo pastry   banana   dark chocolate sauce	<b>15.0</b>
<b>Deconstructed lemon cheesecake</b> V   GF Candied lemon   lemon sorbet	<b>15.0</b>
<b>Kaffir lime Crème Brule</b> GF Raspberry sorbet   berry compote	<b>15.0</b>