

BAR MENU

BITES

- Mixed Dumplings 21
with Chef's Selection Dressing (4 pieces)
Prawn Har Gao
Spinach, water chestnut & chives v, VG
Singapore chilli crab, prawn & scallop
Satay chicken Sui Mai
- QLD Moreton Bay Bug, prawn, lime & coriander 19
gyoza with lemon tamari dressing (3 pieces)

MEDIUM

- Tempura eggplant, cranberries, plum sauce v 23
Cucumber, snow fungus, tempura saltbush 24
& mixed lettuce salad
- Crispy battered squid, crispy basil, karkalla 28
& sriracha mayo
- Lemon myrtle chicken, jellyfish, cabbage 27
& Asian herb salad GF

TO WRAP

- Mushroom, cabbage & corn spring polls, Asian herbs 28
& pineapple dipping sauce (4 pieces) v, VG
- Coral trout, prawn, scallop, Warrigal greens, 30
lemon myrtle spring rolls with nuoc mam
dipping sauce (4 pieces)
- Vietnamese turmeric crepe with prawn, chorizo 30
sausage, beansprouts, lettuce & sweet fish sauce

SHARE

- Grilled lemongrass swordfish, karkalla, okra, 60
pineapple & red curry sauce GF
- Caramelised pork belly, tea-smoked quail egg, 56
mountain pepper & pickled mustard greens

SIDE

- Mushroom fried rice v, GF 20
- Broccoli, cauliflower & mixed mushrooms 19
with oyster sauce v, GF
- Jasmine rice 5

DESSERT PLATE

- Pandan lava cake, jackfruit sticky rice, coconut cream, 24
seasonal fruits & forest berry sorbet

v: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.