

DINNER

\$129pp

Designed to share, minimum of 2 people

Matching Wines – \$65pp

Shared Snacks

Seared scallop & X.O. sauce GF

Vermicelli crostini topped with tomato chili pork GF

Grilled spiced beef skewers, cucumber, snow fungus salad
& Vietnamese chimichurri GF

NV Perrier-Jouet 'Blason Rose', Champagne, FRA

Shared Entrées

Lemon myrtle chicken, jellyfish, cabbage & Asian herb salad GF

Yuzu-cured yellowfin tuna, tobiko, betel leaves
& Canh Chua cream GF

2022 Gustavshof Riesling, Dittleshiem, Rheinhessen, GER

Shared Mains

Grilled lemongrass swordfish, karkalla, okra,
pineapple & red curry sauce GF

Caramelised pork belly, tea-smoked quail egg,
mountain pepper & pickled mustard greens

Jasmine rice

2025 The Somm & The Winemaker Mourvèdre, Orange, NSW

Dessert

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

2018 Jaillance 'Les Hauts De Desse' Ancestrale, Clairette De Die, Rhone Valley, FRA

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

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%.



\$21

**Mixed Dumplings 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

\$19

Gyoza (5 pieces)
QLD Moreton Bay Bug, prawn,
lime & coriander with lemon tamari dressing



\$45pp

Matching NO-LO

French Bloom 'Le Blanc' Sparkling, FRA
Zeitgeist Non Alc Riesling, Rudesheim, GER
Altina 'Liberate' Pepperberry Shiraz, AUS
NON 1 Salted Raspberry and Chamomile, VIC