





## SMALL PLATES

### VEGETABLE SPRING ROLLS 16

sweet chilli sauce (V)

### SALT & PEPPER SQUID 19

Nuoc Chaum (GF)

### CHICKEN SATAY SKEWERS 16

peanut dipping sauce (GF)

### DEEP-FRIED CHICKEN WINGS 16

Asian-style marinade, lemongrass, kaffir lime leaves, garlic, chilli flakes

### HIRAMASA KINGFISH SASHIMI 18

namjim, coriander, coconut cream, kaffir lime (GF)

### BETEL LEAF 18

spanner crab, chilli, peanuts, granny smith apple, salmon roe, diced lime (GF)

## LARGE PLATES

### STEAMED SNAPPER FILLET 29

soy, ginger, shallot, chilli & coriander (GF option available upon request)

### CARAMELISED PORK BELLY 28

Asian-style coleslaw

### HALF CHICKEN 24

soy sauce, sesame, chilli, coriander

### BRAISED BEEF SHORT RIBS 36

pickled cucumber, Asian slaw, sambal mayo, bao buns

### 250GM SIRLOIN MBS6+ 44

grain fed, fries, spinach salad & Asian pesto (GF)

### GRILLED OCEAN TROUT FILLET 28

green papaya salad, peanuts (GF)

### DEEP-FRIED SILKEN TOFU 26

salted black bean, Asian mushrooms, baby spinach & chilli (GF) (V)

## SALADS

### OCEAN TROUT 23

red cabbage, cucumber, bean sprouts, Asian herbs, mirin dressing (V & VE options available)

### HARD TOFU 22

shredded cabbage, cucumber, daikon, carrot, shallot, sesame & soy-ginger dressing (V / GF option available)

### POACHED CHICKEN 23

snow peas, green beans, bean sprouts, eschallots, Asian herbs, chilli & coconut-lime dressing

Patrons with food allergies or dietary requirements, please inform staff prior to ordering. We will make every effort to accommodate your dietary needs however, traces of allergens may be present in our kitchen. All credit card payments will incur a 1.6% processing fee. A 10% surcharge applies on all public holidays.

## HOUSE MADE CURRIES

### THAI GREEN CHICKEN 26

Thai eggplant, snake beans & baby corn

### BEEF MASSAMAN 28

potato, fried shallots, peanuts

### HIRAMASA KINGFISH & PRAWN 32

snow pea, cherry tomato

### PUMPKIN TOFU 24

Yellow curry, Japanese pumpkin, hard tofu

### CURRY NIGHT EVERY THURSDAY FROM 5PM

Your favourite Curry served with steamed rice and a house drink.

## BURGERS

### BEEF BURGER 22

grilled beef, chilli mayo, lettuce, cheese, fresh tomato, Sichuan-style pickled cucumber served with fries

### CHICKEN BURGER 22

marinated deep-fried chicken thigh, chilli mayo, lettuce, pickled carrot & daikon served with fries

## SIDES

### CHINESE-STYLE FRIED RICE 12

Chinese pork sausage, eggs, red onion, ginger, shallots, soy & sesame oil (GF / V & VE options available)

### WOK-TOSSED GREENS 8

soy & sesame (GF) (V) (VE)

### FRIES 10

sambal mayo & chilli salt (GF) (VE)

### STEAMED RICE (V) (VE) 3pp

## DESSERTS

### PEARL SAGO 14

fresh mango, coconut candy, vanilla ice cream, ginger syrup (GF)

### SPICED CHOCOLATE SLICE 14

Valrhona chocolate, chocolate brownie & raspberry gel (GF)



## SPARKLING:

Tyrrell's 'Moore's Creek' Brut, Hunter Valley, NSW  
Amanti Prosecco, Friuli, ITA  
Supernatural, Pet Nat, Cradle Coast, TAS (o)(b)(n)  
Philippe Gonet Champagne, Blanc de Blancs, FRA  
Veuve Clicquot Brut NV, Epernay, FRA  
Bollinger, Special Cuvee, Ay, FRA

|  |  |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| 8                                                                                   | 38                                                                                 |
| 11                                                                                  | 55                                                                                 |
|                                                                                     | 60                                                                                 |
| 60<br>375ml bottle                                                                  | 115                                                                                |
| 25                                                                                  | 130                                                                                |
|                                                                                     | 170                                                                                |



## WHITE:

Riesling, Chaffey Brothers, Eden Valley, SA (o)  
Sauvignon Blanc, Beside Broke Road, Margaret River, WA  
Sauvignon Blanc, Mt Difficulty, Bannockburn, Otago, NZ  
Pinot Grigio, Artigiano, Venezie, ITA  
Pinot Grigio, Tiefenbrunner, Alto Adige, ITA  
Gewurtztraminer, Willm Reserve, Alsace, FRA  
Orange, Blind Corner, Quindalup, WA (o)(b)(n)  
Chardonnay, Tyrrell's, Hunter Valley, NSW  
Chardonnay, Shadowfax, Macedon, VIC  
Petit Chablis, Closerie des Alisiers, Chablis, FRA

|    |    |
|----|----|
| 12 | 58 |
| 9  | 43 |
|    | 70 |
| 10 | 48 |
|    | 68 |
|    | 75 |
|    | 57 |
| 11 | 53 |
|    | 75 |
|    | 95 |



## ROSÉ:

Chateau Roquefeuille 'Amalia', Cotes de Provence, FRA  
BY OTT, Cotes de Provence, FRA

|    |    |
|----|----|
| 10 | 48 |
|    | 80 |



## RED:

Pinot Noir, Liv Zak, Yarra Valley, SA  
Pinot Noir, Clyde Park Locale, Geelong, VIC  
Pinot Noir, Faiveley, Burgundy, FRA  
Grenache, Langmeil, Barossa, SA  
CoteS du Rhone, E.Guigal, Rhone Valley, FRA  
Malbec, Clos de la Coutale, Cahors, FRA  
Cabernet Sauvignon, Beside Broke Road, Margaret River, WA  
Shiraz, Tyrrell's, Hunter Valley, NSW  
Shiraz, Yangarra, McLaren Vale, SA (o)(b)(pf)  
Shiraz, Magpie Estate 'The Sack', Barossa, SA

|    |    |
|----|----|
| 12 | 58 |
|    | 75 |
|    | 95 |
| 12 | 58 |
|    | 65 |
|    | 80 |
| 9  | 43 |
| 10 | 48 |
|    | 60 |
|    | 75 |



## COCKTAILS:

### APEROL SPRITZ 18

*Carafe 44*

Aperol, Amanti Prosecco, soda & fresh orange

### MONCUR NEGRONI 24

Four Pillars Spiced Negroni Gin, Campari, Oscar 697 Rosso, Australian Bitters

### MARGARITA 20

Espolon Blanco Tequila, Cointreau & fresh lime.  
*Spice it up with a chilli salt rim!*

### RASPBERRY MOJITO 20

Pampero Blanco, fresh mint, lime & raspberries

### SAIGON MULE 20

Ketel One, fresh lime & lemongrass, ginger beer top

### GIN BRAMBLE 20

Tanqueray, Crème de Mure, fresh lemon juice & blackberry

### LYCHEE MARTINI 20

Ketel One Citroen, lychee & fresh lemon juice

## CARAFES:

### PALOMA SPRITZ 36

Espolon Blanco Tequila, Cointreau, grapefruit & fresh blood orange

### PIMM'S No.1 CUP 30

Pimm's No.1, fresh cucumber, strawberry, mint & ginger ale

### GORDON'S PINK SPRITZ 32

Gordon's pink gin, Tyrrell's Brut, lemonade & fresh raspberries

## NON-ALCOHOLIC:

### RASPBERRY NO-JITO 8

Cranberry, fresh mint, lime & raspberries

### STRAWBERRY APPLE PUNCH 8

Apple juice, fresh strawberries, lemon juice & soda

### JAMAICAN COOLER 8

Pineapple juice, ginger beer, fresh mint & lime

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## CELEBRATE WITH US!

Planning a special event? Let us do the hard work!  
Call 02 9327 9777 to get in touch with our Events Team today.