



Our menu is designed for sharing. Dishes will be served as they are prepared.

**Steamed edamame** with your choice of sea salt or chipotle lime salt (vegan, gf, df, og) – 9

**Steamed Dumplings (df)**

**Vegetarian** (vegan) (5) – 14 / **Galbi** (Korean) beef (4) – 15 / **Szechuan pork** (5) – 16

**Haloumi bao** (2) golden fried, spiced pineapple chutney (v, og on req) (+) - 18

**Tiger pawn bao** (2) – chilli honey and coconut seared, Asian slaw (+) - 22

**Panko Crumbed Prawns** (6) umami plum mayo, fresh lemon – 24

**Pork Hock Terrine**, wholegrain mustard infusion, sesame-roasted wombok salsa, tajin spice – 26

**Caramelised Pumpkin Salad**, honey glazed grapefruit, beetroot crisps, sunflower seeds, rocket, soft fetta (v, vegan on req, gf) – 28

**'Yum Yum' Korean Chicken** – boneless, buttermilk marinated crispy fried chicken, prawn crackers, red cabbage slaw, Yangnyum Korean sauce (++) – 37

**Fries** with thyme salt, chipotle mayo (vegan on req, og, df, gf) – 11

**Sushi Rice**, kombu, (gf, vegan) – 3.5pp

**Saucisson Sharing Plate** – cured pork sausage, Comte cheese, honey-quinoa toasted walnuts, fig paste, cornichons, crackers (gf on req) – 29

**Citrus Pear** – Barolo infused pear, citrus zest, fine praline, vanilla bean ice cream (gf, vegan on req) – 17