



Dishes will be served as they are prepared

Menu Key

Level of chilli:

+ mild

++ medium

Dietary requirements:

gf – gluten free

df – dairy free

v – vegetarian

vegan – vegan

og – onion / garlic free

Please inform your server of any dietary requirements.

Bills can be split evenly, not itemised.

Menu items subject to availability.

Small & Medium

Edamame Steamed edamame with ginger-lime salt (vegan, og, gf)	12
Vegan Dumplings Steamed dumplings (4) filled with seasonal vegetables, served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (vegan)	14
Prawn Har Gow Dumplings Steamed prawn dumplings (4, imported) served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (og on req)	16
Coconut Corn Ribs Roasted corn ribs with coconut and parmesan seasoning, crisp cos lettuce, sultanas, citrus-dill cream cheese (v, gf)	24
Haloumi Bao Soft bao buns (2) filled with crispy golden-fried haloumi cheese, sweet-spicy pineapple chutney and slaw (v, og on req) (+)	22
Slow-cooked Beef Bao Soft bao buns (2) filled with braised beef, pickled zucchini, slaw and house made capsicum relish (+)	24
Itameshi Risotto Sushi rice cooked in a miso-dashi broth with pumpkin, carrot and field mushroom reduction, sesame kimchi relish, Grana Padano (v, vegan on req)	28
Mushroom Pate House made pate, dried shitake, cornichons, baby capers and sundried tomato salsa. Served with warmed ficelle (v, gf on req, og on req)	26

Larger

Fish & Salad **34**

Crispy flathead fillets (2, imported), aromatic herb and crunchy noodle salad, house-made green chili ponzu mayo

“Yum Yum” Korean Chicken **39**

Boneless buttermilk-marinated Maryland crispy fried chicken on crunchy prawn crackers with tangy cabbage slaw, Yang-nyum Korean sauce (++)

Lamb Shoulder **40**

12hour slow-cooked lamb shoulder, tomato ragu, oregano-chimichurri with garlic-butter roasted cabbage (gf)

On the Side

Seasonal Greens **18**

Stir fried with soybean, chili and mushroom sauce
(vegan, gf, og on req) (+)

Fries **15**

Shoestring fries with thyme salt, house-made ranch sauce
(gf, vegan on req, og on req)

Steamed Rice **3.5pp**

Sushi rice (gf, vegan)

Something Sweet / To Share

Coconut Crème Brulée **18**

Crème brulée with cinnamon-orange blossom poached pear (gf)

Baked Cream Cheesecake **18**

House made berry compote, warm caramel drizzle and lemon sorbet