

STEAMED EDAMAME - 11

Steamed edamame with ginger-lime salt (vegan, og, gf)

VEGAN STEAMED DUMPLINGS - 14

Steamed dumplings (4) filled with seasonal vegetables served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes

PRAWN HAR GOW - 16

Steamed prawn dumplings (4) served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (o/g on req)

COCONUT CORN RIBS - 22

Roasted corn ribs with coconut & parmesan seasoning, crisp cos lettuce, sultanas, citrus-dill cream cheese (gf, o/g, vegan on req)

HALOUMI BAO (2) - 20

Soft bao buns filled with crispy golden-fried haloumi cheese and a sweet-spicy pineapple chutney and slaw (v, og on req)

MUSHROOM PATE - 25

Dried shiitake, cornichons, baby capers, sun-dried tomato salsa. Served with warmed ficelle (o/g on req)

FISH & SALAD - 32

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

YUM YUM KOREAN CHICKEN - 38

Boneless buttermilk-marinated chicken Maryland, prawn crackers & slaw with

SEASONAL GREENS - 16

Stir-fried with a soybean, chilli and mushroom sauce (vegan, gf, o/g on req)

FRIES - 15


Shoestring fries, thyme salt, house-made ranch sauce (gf, vegan on req, o/g on req)

SUSHI RICE - 3.5pp

Steamed rice (gf, vegan)

COCONUT CREME BRULEE - 16

Creme brulee with cinnamon-orange blossom poached pear (gf)

GF: gluten free, DF: dairy free, V: vege, Vegan: vegan, OG: onion/ garlic free,  = has a kick

Our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.