

PAN-ASIAN FUSION

DINNER WEDNESDAY-SATURDAY

LUNCH SATURDAY-SUNDAY

Chicken and Prawn Cha- Han

A Japanese-style fried rice with tender chicken and prawn with egg, sweetcorn and snow peas \$25.90

(GF, DF) Allergens- Sulfate, Sesame, Soy, Egg, Crustaceans, Gluten

Yasai Cha-Han

A Japanese-style fried rice with tofu, egg, sweetcorn and snow peas \$23.90

(GF, DFO) Allergens- Sulfate, Sesame, Soy, Egg, Gluten

Chicken Katsu-Curry

Panko breaded succulent chicken served with sticky white rice, our special Katsu curry sauce, a dressed leaf salad and pickled ginger \$26.80

Allergens- Sulfate, Sesame, Soy, Gluten, Egg, Gluten

Vegetarian Katsu Curry

Battered butternut squash served with sticky white rice, or special Katsu curry sauce, a dressed leaf salad and pickled ginger \$23.90

Allergens- Sulfate, Sesame, Soy, Gluten

Firecracker Pork GF

Slow-cooked pieces of pork belly coated in our tantalizing, bold and fiery firecracker sauce served with stir-fried snow peas, peppers and onion garnished with red chillies, sesame seeds and sticky white rice \$29.60

Allergens- Sulfate, Sesame, Soy

Firecracker Tofu GF

Crispy tofu coated in bold and fiery firecracker sauce served with stir-fried snow peas, peppers and onion garnished with red chillies, sesame seeds, shichimi and sticky white rice \$24.90

(Veg, V) Allergen- Sulfate, Soy, Sesame

Prawn Karee Raisu GF

Slow cooked prawn pieces in a rich and fragrant coconut and lime curry sauce with snow peas, peppers onion and sticky rice garnished with sesame seeds, fresh chilli and coriander \$36.90

Allergen- Sulfate, Soy, Sesame, Crustaceans

Tofu Karee Raisu GF

Fried tofu in a rich and fragrant coconut and lime curry sauce with snow peas, peppers onion and sticky rice garnished with sesame seeds, fresh chilli and coriander \$26.90

(Veg, V) Allergens- Sulfate, Soy, Sesame, Crustaceans

Menu