

Seafood free

*** Means can be Seafood Free with adjustments

Edamame, nori butter, murray river pink salt, chilli***	7
Wagyu beef skewer, yuzu tamarind, toasted rice***	13ea
Burnt cauliflower skewer, sesame miso	8ea
Smoked pulled beef toast, gochujang stew, chilli mayo, pickles	13ea
Sweet potato mousse toast, caramelised kimchi, mozzarella	10ea
Klae F.C., fermented sweet chilli sauce, cream, parmesan	25
Fried eggplant, sweet-sour sauce, herb salad	26
Mapo egg tofu, board bean typhoon shelter, prickly ash, crispy tofu	22
Cold ramen, shoyu tare, burnt miso, caramelised onion crumbs	32
Oolong tea smoked duck breast, pancakes, mandarin sauce, condiments	40
Twice cooked pressed lamb, cumin glaze, puffed wild rice, chimichurri***	42
Hakka style grilled pork belly, charred pineapple salsa, bonito soy***	43
Cherry wood smoked Beef Rib, shimeji galbi, sake demi glace, pickles	49
Lotus leaf smoked half chicken, spicy black bean, chestnut, preserved lemon	39
Cucumber salad, ume dressing, sesame	12
Charred gai lan, soy butter garlic dressing	14
Steamed short grain rice	5

Seafood Free Chef's Selection | let us feed you 95pp

Visa & Mastercard will incur a 1.25% surcharge
AMEX incurs a 1.5% surcharge. On Sunday there is a 10% surcharge

Gluten Free / Coeliac

*** Means can be Coeliac with adjustments

<i>Edamame</i> , nori butter, murray river pink salt, chilli	7
<i>Fresh oyster</i> , bloody mary granita, finger lime, shiso	6ea/33/65
<i>Roasted oyster</i> , chilli jam, lup chong*** crumble	6ea/33/65
<i>Wagyu beef skewer</i> , yuzu tamarind, toasted rice	13ea
<i>Burnt cauliflower skewer</i> , sesame miso	8ea
<i>Klae F.C.</i> , fermented sweet chilli sauce, cream, parmesan (GF Only)	25
<i>Hiramasa kingfish tartare</i> , tofu crackers***, yuzu kosho, shio koji	29
<i>Fried eggplant</i> , sweet-sour sauce, herb salad (GF Only)	26
<i>Oolong tea smoked duck breast</i> , pancakes, mandarin sauce, condiments	40
<i>Twice cooked pressed lamb</i> , cumin glaze, puffed wild rice, chimichurri (GF Only)	42
<i>Hakka style grilled pork belly</i> , charred pineapple salsa, bonito soy	43
<i>Cherry wood smoked Beef Rib</i> , shimeji galbi, sake demi glaze, pickles	49
<i>Rankin cod sacha claypot</i> , soy curd, bok choy, egg floss	38
<i>Lotus leaf smoked half chicken</i> , spicy black bean, chestnut, preserved lemon	39
<i>Cucumber salad</i> , ume dressing, sesame	12
<i>Charred gai lan</i> , soy butter garlic dressing	14
<i>Steamed short grain rice</i>	5

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Shellfish Free

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Edamame, nori butter, murray river pink salt, chilli	7
Wagyu beef skewer, yuzu tamarind***, toasted rice	13ea
Burnt cauliflower skewer, sesame miso	8ea
Smoked pulled beef toast, gochujang stew, chilli mayo, pickles	13ea
Sweet potato mousse toast, caramelised kimchi, mozzarella	10ea
Klae F.C., fermented sweet chilli sauce, cream, parmesan	25
Hiramasa kingfish tartare, tofu crackers, yuzu kosho, shio koji	29
Fried eggplant, sweet-sour sauce, herb salad	26
Mapo egg tofu, board bean typhoon shelter, prickly ash, crispy tofu	22
Cold ramen, shoyu tare, burnt miso, caramelised onion crumbs	32
Oolong tea smoked duck breast, pancakes, mandarin sauce, condiments	40
Twice cooked pressed lamb, cumin glaze, puffed wild rice, chimichurri	42
Hakka style grilled pork belly, charred pineapple salsa, bonito soy	43
Cherry wood smoked Beef Rib, shimeji galbi, sake demi glace, pickles	49
Lotus leaf smoked half chicken, spicy black bean, chestnut, preserved lemon	39
Cucumber salad, ume dressing, sesame	12
Charred gai lan, soy butter garlic dressing	14
Steamed short grain rice	5

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Vegetarian / Vegan

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Edamame, nori butter***, murray river pink salt, chilli	7
Burnt cauliflower skewer, sesame miso	8ea
Sweet potato mousse toast, caramelised kimchi, mozzarella	10ea
Fried eggplant, sweet-sour sauce, herb salad	26
Mapo egg*** tofu, board bean typhoon shelter, prickly ash, crispy tofu	22
Cold ramen, shoyu tare, burnt miso, caramelised onion crumbs	32
Roasted pumpkin , shimeji galbi, sake demi glace, pickles	34
Egg*** fried rice, spring onion	
Cucumber salad, ume dressing, sesame	12
Charred gai lan, soy butter*** garlic dressing	14
Steamed short grain rice	5

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Onion Free

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<i>Edamame</i> , nori butter, murray river pink salt, chilli	7
<i>Fresh oyster</i> , bloody mary granita***, finger lime, shiso	6ea/33/65
<i>Wagyu beef skewer</i> , yuzu tamarind***, toasted rice	13ea
<i>Burnt cauliflower skewer</i> , sesame miso	8ea
<i>Klae F.C.</i> , fermented sweet chilli sauce***, cream, parmesan	25
<i>Hiramasa kingfish tartare</i> , tofu crackers, yuzu kosho, shio koji	29
<i>Fried eggplant</i> , sweet-sour sauce, herb salad	26
<i>Mapo egg tofu</i> , board bean typhoon shelter, prickly ash, crispy tofu	22
<i>Oolong tea smoked duck breast</i> , pancakes, mandarin sauce, condiments	40
<i>Hakka style grilled pork belly</i> , charred pineapple salsa, bonito soy	43
<i>Lotus leaf smoked half chicken</i> , spicy black bean, chestnut, preserved lemon	39
<i>Cucumber salad</i> , ume dressing***, sesame	12
<i>Charred gai lan</i> , soy butter garlic dressing	14
<i>Steamed short grain rice</i>	5

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Garlic Free

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<i>Edamame</i> , nori butter, murray river pink salt, chilli	7
<i>Wagyu beef skewer</i> , yuzu tamarind, toasted rice	13ea
<i>Burnt cauliflower skewer</i> , sesame miso	8ea
<i>Klae F.C.</i> , fermented sweet chilli sauce***, cream, parmesan	25
<i>Hiramasa kingfish tartare</i> , tofu crackers, yuzu kosho, shio koji	29
<i>Fried eggplant</i> , sweet-sour sauce, herb salad	26
<i>Oolong tea smoked duck breast</i> , pancakes, mandarin sauce, condiments	40
<i>Charred gai lan</i> , soy butter garlic dressing	14
<i>Steamed short grain rice</i>	5

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