Gluten Free / Coeliac

*** means can be Coeliac with adjustments

Winter 2023

Snacks

Edamame, nori butter, murray river pink salt, chilli	7
Fresh oyster, bloody mary granita, finger lime, shiso	6ea\33\65
Wagyu beef skewer, yuzu tamarind, toasted rice	10ea
Burnt cauliflower skewer, sesame miso	7ea

Small

Crispy chicken kara-age, chili, basil, roasted pumpkin seeds (GF Only)	22
Hiramasa kingfish tartare, tofu crackers, yuzu kosho, shio koji ***	29
Smoked duck breast, red wine plum jus, charred leek	28

Large

Twice cooked pressed lamb, cumin glazed, puffed wild rice, chimichurri (GF Only)	38
Crispy whole snapper, kung pao, asian celery, peanut, prickly ash (GF Only)	43
Hakka style grilled pork belly, charred pineapple salsa, bonito soy	42
Black opal MB9 flank, sake demi-glace, parsnip puree, sansho salt	50
Lotus leaf smoked chicken, ginger rice, makhana, lup chong	39

Sides

To Finish

Smashed cucumbers, ume, sesame, crispy chilli	13
Charred cos heart, black olive soy	14
Steamed rice	5

Dark chocolate mousse, vanilla cream, buckwhea	t caramel*** 19
Seasonal Sorbet	12



Seafood Free

*** means can be Seafood Free with adjustments

Winter 2023

Snacks

Edamame, nori butter, murray river pink salt, chilli	7
Sesame tofu toast, miso cashew, fermented sweet chilli	9ea
Mushroom croquette, galbi, mozzarella, onion cream	8ea
Wagyu beef skewer, yuzu tamarind, toasted rice ***	10ea
Burnt cauliflower skewer, sesame miso	7ea

Small

Crispy chicken kara-age, chili, basil, roasted pumpkin seeds	22
Crispy rice bibimbap – san choy bow, soy bean, chilli, lettuce	27
Smoked duck breast, red wine plum jus, charred leek	28
Fried eggplant, whipped tofu, hot and sour herb salad	25

Large

Zhajiang noodles, spicy black bean, egg ribbon, pickled onion	32
Twice cooked pressed lamb, cumin glazed, puffed wild rice, chimichurri ***	38
Hakka style grilled pork belly, charred pineapple salsa, bonito soy ***	42
Black opal MB9 flank, sake demi-glace, parsnip puree, sansho salt	50
Lotus leaf smoked chicken, ginger rice, makhana, lup chong	39

Sides

Smashed cucumbers, ume, sesame, crispy chilli	13
Charred cos heart, black olive soy	14
Steamed rice	5

To Finish

Jujube date pudding, dark rum ice cream, goji butter scotch	16
FILO pastry, mango, coconut espuma, basil	18
Dark chocolate mousse, vanilla cream, buckwheat caramel, crunchy coco	19

Please let us know of any dietary requirements "Sharing is caring" Let us know if you're not sharing Debit, Visa & Mastercard credit card incurs a 1.25% surcharge incurs a 1.5% surcharge.

AMEX



Onion Free

*** means can be Onion Free with adjustments

Winter 2023

Snacks

Edamame, nori butter, murray river pink salt, chilli	7
Fresh oyster, bloody mary granita, finger lime, shiso***	6ea\33\65
Wagyu beef skewer, yuzu tamarind, toasted rice ***	10ea
Burnt cauliflower skewer, sesame miso	7ea

Small

Hiramasa kingfish tartare, tofu crackers, yuzu kosho, shio koji ***	29
Smoked duck breast, red wine plum jus ***	28
Fried eggplant, whipped tofu, hot and sour herb salad***	25

Large

Crispy whole snapper, kung pao, asian celery, peanut, prickly ash ***	43
Hakka style grilled pork belly, charred pineapple salsa, bonito soy ***	42
Black opal MB9 flank, parsnip puree, sansho salt ***	50
Lotus leaf smoked chicken, ginger rice, makhana, lup chong	39

Sides

Charred cos heart, black olive soy ***	14
Steamed rice	5

To Finish

Jujube date pudding, dark rum ice cream, goji butter scotch	16
FILO pastry, mango, coconut espuma, basil	18
Dark chocolate mousse, vanilla cream, buckwheat caramel, crunchy coco	19



Garlic Free

*** means can be Garlic Free with adjustments

Winter 2023

Snacks

Edamame, nori butter, murray river pink salt, chilli ***	7
Wagyu beef skewer, yuzu tamarind, toasted rice	10ea
Burnt cauliflower skewer, sesame miso	7ea
Small	
Hiramasa kingfish tartare, tofu crackers, yuzu kosho, shio koji ***	29
Smoked duck breast, red wine plum jus, charred leek	28
Large	
Black opal MB9 flank, sake demi-glace, parsnip puree, sansho salt	50
Sides	
Smashed cucumbers, ume, sesame, crispy chilli	13
Charred cos heart, black olive soy	14
Steamed rice	5
To Finish	
Jujube date pudding, dark rum ice cream, goji butter scotch	16
FILO pastry, mango, coconut espuma, basil	18
Dark chocolate mousse, vanilla cream, buckwheat caramel, crunchy coco	19



Vegan / Vegetarian

*** means can be Vegan with adjustments

Winter 2023

Snacks

Edamame, nori butter, murray river pink salt, chilli	7
Sesame tofu toast, miso cashew, fermented sweet chilli	9ea
Mushroom croquette, galbi, mozzarella, onion cream (Vego Only)	8ea
Burnt cauliflower skewer, sesame miso	7ea

Small

Crispy rice bibimbap – san choy bow, soy bean, chilli, lettuce	27
Fried eggplant, whipped tofu, hot and sour herb salad	25

Large

Zhajiang noodles,	spicy black	bean, egg	ribbon,	pickled	onion***	32
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Sides

Smashed cucumbers,	ume, sesame, crispy chilli	13
Charred cos heart,	black olive soy	14
Steamed rice		5

To Finish

Seasonal Sorbet

12

