



## OYSTERS freshly shucked

white soy, spring onion & panama fruit

natural with lemon (gf)

\$4 each, 6 for \$20 or 12 for \$36

## RAW

coconut snapper ceviche, toasted black rice, thai basil & scud chilli (gf) \$17

king salmon, prawn crackle with soy, lime, ginger & black vinegar \$17

## SNACKS

caramelised miso eggplant steamed buns (3pc) (v) \$13

mussel popcorn with wasabi mayonnaise \$14

okonomiyaki - cabbage pancake, bonito, bulldog sauce & kewpie (3pc) (veg avail) \$12

scallop and shiitake dumplings with black vinegar & sesame chilli oil (3pc) \$12

fried chicken & peanut spring rolls with betel leaf wraps (3pc) \$13

## DIY do it yourself (4pc)

sticky beef, steamed buns, peanut sambal & nashi pear (veg avail) \$24.5

vietnamese fried fish taco with pickled veg & wheat tortillas (gf avail) \$24.5

glazed duck pancakes, cucumber, spring onion & spicy plum sauce \$25

## LARGER share for 2-3 px

roasted 7 score wagyu beef, rice chips with daikon, black vinegar & soy \$36

glazed sticky pork belly with mandarin, chilli, palm sugar caramel & brown rice (veg avail) \$34

fried rockling served with sour tomato sambal & cassava crackers \$36

## SIDES

wombok, nashi pear, roasted peanuts & sesame (gf) \$10

french fries with garlic aioli (gf) \$9

## DESSERTS

chocolate pot with coconut ice cream & peanut crunch (gf) \$13

banana caramel parfait with espresso cream \$13

warm vanilla rice pudding with coconut jam & kaffir lime (gf) \$13

affogato - espresso coffee, ice cream & either baileys, amaretto

grand marnier or cointreau \$14.5