



SET MENU \$55

Course 1: choice of 3 snacks

Course 2: choice of 2 DIY (do it yourself)

Course 3: choice of 2 shared main

Course 4: chefs selection of petit fours

SNACKS

caramelised miso eggplant steamed buns (3pc) (v)

mussel popcorn with wasabi mayonnaise

ekonomiyaki - cabbage pancake, bonito, bulldog sauce & kewpie (3pc) (veg avail)

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

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

DIY do it yourself (4pc)

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

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

glazed duck pancakes, cucumber, spring onion & spicy plum sauce

SHARED MAIN share for 2-3 px

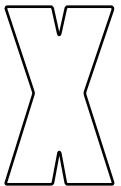
roasted 7 score wagyu beef, rice chips with daikon, black vinegar & soy

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

fried rockling served with sour tomato sambal & cassava crackers

DESSERT

chefs selection of petit fours



**menu is subject to change
minimum numbers 4 people
this is a pre-order/prepay option only**