

SNACKS//

Prawn Crackers 3
Chilli salt edamame v, gf 6

DIM SUM// ALL 4 PCS PER SERVE

Mini steamed BBQ pork bun 12
Xiao Long Bao (pork soup dumplings) 14
Lamb, cumin & celery dumplings 16
Heavenly 8 jade dumplings v, gf 16
Prawn & water chestnut har gow gf 18
Mixed steamed dumpling basket (6 per serve) 23
Chicken & sesame 'chiko' spring rolls w blood plum 16
Five spice tofu & diakin spring rolls 16
Prawn & black fungi wontons w black vinegar, chilli & sesame 16
Pork san choi bao, green bean & almonds *gf 20
Crispy pork bao, carrot kimchi & sriracha mayo 24

MEAT & SEAFOOD //

Sashimi of market fish *gf 24
Crispy calamari w togarashi pepper, garlic, lime 18
Five spice duck pancakes, hoisin, shallot & cucumber (6 per serve) *gf 32
White cut chicken w ginger & shallot gf 18
Steamed market fish, infused soy, ginger, shallot *gf 32
King prawns XO sauce *gf 34
Thai green curry w market fish, Thai eggplant, baby corn, okra gf 28
Chilli caramel pork belly 18 sml / 29 lge
Twice-cooked crispy half chicken *gf 33
Massaman curry of wagyu shin, roasted peanuts gf 18 sml / 29 lge
Hanger steak, stir-fried with black pepper *gf 19 sml / 34 lge

PLANT BASED//

Shanghainese chopped salad, lettuce cups *gf 12
Vegetarian san choy bao *gf 16
Steamed broccoli, snow peas & lucky sauce *gf 13
Stir-fry of Asian mushroom with eggplant *gf 22
Cauliflower, mapo tofu 23

RICE & NOODLES//

Buckwheat noodles, seaweed shallot sauce & saltbush gf 20
Stir fried Hokkien noodles, XO sauce & chicken 23
Fried rice w prawn, egg, green bean, corn *gf 16
Vegetarian fried rice w egg, corn, green beans v, *gf 16
Jasmine rice 3 per person

KIDS//

Edamame v, gf 6
Prawn Crackers 3
Crispy pork bao, plum sauce (2 per serve) 12
Kids chicken fried rice w egg, green bean *gf 10
Mini steamed BBQ pork bun (2 per serve) 6
Chicken & sesame 'chiko' spring rolls w blood plum (4 per serve) 16

DESSERTS//

Sago, seasonal fruit, spiced cherries gf 12
Raspberry & white chocolate pancake parfait 12
Fresh pandan & coconut fried ice cream, coconut topping, coconut flakes 16.5
Vanilla bean fried ice cream, salted caramel topping, butterscotch popcorn 16.5
Yuzato - vanilla bean ice cream, Yuzu sake 9



\$44 PLANT BASED // PERSON BANQUET

WHOLE TABLE ONLY, MINIMUM OF 2

Chilli salt edamame gf
Shanghainese chopped salad gf*
Five spice tofu & daikon spring rolls
Heavenly 8 jade dumpling gf
Vegetarian san choi bao gf*
Stir fry Asian mushrooms, eggplant gf
Cauliflower, mapo tofu
Broccoli, ginger, eschalot gf
Jasmine rice gf

\$50 // PERSON BANQUET

WHOLE TABLE ONLY, MINIMUM OF 2

Prawn crackers
Steamed BBQ pork bun
Prawn & water chestnut har gow gf
Crispy calamari w togarashi pepper, garlic, lime
Pork san choi bao, green bean & almonds *gf
Twice-cooked crispy half hicken gf
Massaman curry of wagyu shin, roasted peanuts gf
Steamed broccoli, snow peas, lucky sauce v, *gf
Jasmine rice

\$65 // PERSON BANQUET

WHOLE TABLE ONLY, MINIMUM OF 2

Prawn crackers
Sashimi of market fish *gf
Mixed steamed dumpling basket
Xiao Long Bao (hot soup & pork dumpling)
Pork san choi bao, green bean & almonds *gf
Masterstock pork belly w chilli, caramel & lime
Steamed market fish, infused soy, ginger, shallot *gf
Massaman curry of wagyu shin, roasted peanuts gf
Steamed broccoli, snow peas w lucky sauce
Jasmine rice

ADD DESSERT | \$3 PER PERSON | Sago, seasonal fruits, spiced cherries

ADD A 2 HOUR BEVERAGE PACKAGE

\$25 per person

Prosecco, Rosé, Pinot Grigio, Shiraz Cabernet & draft beer



With respect to diners with allergies we cannot guarantee that dishes will be completely free of nut or shellfish residue. Please inform our staff of any allergies & the kitchen will try to adjust those dishes same same but different. Dishes marked v indicate the dish is vegetarian. Dishes marked gf are gluten-free & *gf means these dishes can be made gluten-free on request.

Menu subject to seasonal change. 27 04 19

10% surcharge on public holidays. Credit card transaction fees apply on all credit & debit cards.

COCKTAILS//

Chin Chin white pepper poached strawberries, Prosecco **13**

Yuzu Spritz Aperol, Yuzu, ruby grapefruit, Prosecco **16**

Blushing Rosie Beefeater Gin, Aperol, Yuzu Sake & rosé **17**

Aloe Aloe? Wyborowa Vodka, St Germain Elderflower Liqueur, apple juice, lychee, cucumber & aloe vera soda **17**

Thai Basil Bramble Beefeater gin, Thai basil, lemon, Fair Acai liqueur **18**

Tropic Thunder Chili infused Olmeca Altos Plata, Fair Kumquat Liqueur, passionfruit, pineapple, agave syrup **18**

Sailor's Grog Sailor jerrys, umeshu, orgeat, lime, bitters **18**

Lemongrass & Coconut sour Lemongrass infused Wyborowa Vodka, citrus & coconut foam **18**

Slow Bullet Bulleit bourbon, Plymouth Sloe Gin, plum jam, lemon & shiso **19**

Old Man Wu Chivas 12 yrs, chinese 5 spice, bitters **20**

SHARE COCKTAILS // 36 EACH

China Rose Lillet Rose, Plymouth Sloe Gin, white wine, lychees & lemonade

Samurai Pimms Mutemuka Sake, Pimms, mint, strawberry, orange & dry ginger ale

MOCKTAILS // 8 EACH

Jasmine & Elderflower Iced Tea Jasmine tea, elderflower, cranberries, lemon, mint

Aloe & Ginger Fizz Aloe vera, apple, kaffir lime, ginger

Hibiscus, Lemon & Ginger Iced Tea Hibiscus tea, orange, lemon, ginger, cucumber

Laughing Leopard Apple, lemon, passionfruit, lemonade

Lemongrass & Honey Iced Tea Green tea, lemongrass, honey, orange, mint

BEERS//

DRAUGHT

Kirin Lager Japan **9/12**

BOTTLED

James Boags Light, Tasmania **8**

Little Creatures 'Dog Days' can, Summer Beer, Fremantle **9**

Agave & Ginger Cider, Sydney **9**

Heineken Lager, Holland **9**

Murray's 'Angry Man' Pale Ale, Port Stephens **9**

The Grifter can, Pale Ale, Marrickville **9**

Byron Bay can, Pale Lager, Byron Bay **9**

Orion 500ml can, Rice Lager, Japan **11**

Tsing Tao 640ml, Lager, China **14.5**

WHITE//

LIGHT & CRISP

2017 **Cooter & Cooter** RIESLING Clare Valley, SA **11/53**

2016 **Milton Riverpoint** VIOGNIER **ORGANIC** Gisborne, NZ **73**

2016 **Terra Viva** GRIGIO **ORGANIC** Veneto, Italy **12/57**

2017 **La Prova** PINOT GRIGIO Adelaide Hills, SA **66**

2016 **Greystone** RIESLING **ORGANIC** Waipara, NZ **71**

2017 **S.C Pannell 'Aromatico'** GEWURTZTRAMINER, RIESLING, PINOT GRIS Adelaide Hills, SA **70**

2017 **Ross Hill 'Pinnacle Series'** SAUVIGNON BLANC Orange, NSW **73**

2017 **Eric Louis** SAUVIGNON BLANC Loire, France **14/69**

FRUIT & FLOWERS

2017 **Swinging Bridge** GRIS Orange, NSW **11/52**

2017 **Margan** VERDELHO Hunter Valley, NSW **69**

2017 **Logan "Clementine"** GRIS **NATURAL** Orange, NSW **63**

2017 **Paxton** GRIS **ORGANIC** McLaren Vale, SA **61**

2017 **Tellurian** MARSANNE, FIANO, RIESLING Heathcote, VIC **55**

2017 **Pichot 'Sec'** CHENIN BLANC **BIODYNAMIC** Vouvray, France **16/78**

BODY & TEXTURE

2014 **Laurent Barth 'Racines Metisses'** RIESLING / SYLVANER / PINOT BLANC **ORGANIC** Alsace, France **89**

2015 **Le Domaine d'Henry** CHARDONNAY Chablis, France **97**

2016 **Toolangi** CHARDONNAY Yarra Valley, VIC **13/63**

2016 **Farr Rising** CHARDONNAY Geelong, VIC **105**

2014 **Voyager Estate** CHARDONNAY Margaret River, WA **91**

DESSERT WINE

2016 **Foxeys Hangout** LATE HARVEST GRIS Mornington Peninsula, VIC **11**

FORTIFIED

Quinta Du Noval TAWNY PORT Douro, Portugal **9**

Campbells MUSCAT Rutherglen, VIC **10**

SAKE//

Kirei Shuzo 'Karakuchi 80' liquorice, pear, a dry minerality (Hiroshima) **12/28/135**

Mutemuka Shuzo full body, a unique savoury palate (Kochi) **12/28/135**

Gin Daiginjo rich pear aromatics, a full umami mouthfeel (Okayama) **12/28/135**

Kidoizumi Shuzo 'Hakugyokuko' robust, earthy, a refreshing finish (Chiba) **14/32/140**

Mioya Shuzo 'Yuho Yamaroshi' earthy palate, dry spicy finish (Ishikawa) **14/32/140**

Ota Umeshu sweet & jammy, stonefruits & almonds (Shiga) **9/-/-**

Yuzushu elegantly sweet, refreshingly tart (Nara) **9/-/-**

BUBBLES//

NV **Amanti** PROSECCO Veneto, Italy **10/57**

NV **Mumm 'Grand Cordon'** Reims, France **19/98**

NV **Perrier-Jouët 'Grand Brut'** Épernay, France **127**

NV **Louis Roederer 'Brut Premier'** Reims, France **150**

RED//

PINK & LIGHT

2017 **Dominique Portet 'Fontaine'** ROSÉ Yarra Valley, VIC **12/57**

2017 **Le Saint André** ROSÉ Provence, France **15/73**

2016 **By Ott** ROSÉ Provence, France **89**

2016 **La Suffrene** ROSÉ Bandol, France **91**

2017 **The Pawn 'El Desperado'** ROSÉ Adelaide Hills, SA **49**

2017 **Eloquesta 'Blush'** ROSÉ Mudgee, NSW **13/67**

2017 **Francois Labet** PINOT NOIR Corsica, France **16/78**

2017 **Momo** PINOT NOIR **ORGANIC** Marlborough, NZ **59**

2016 **Toolangi** PINOT NOIR Yarra Valley, VIC **13/63**

2015 **Domaine Dominique Gruhier** PINOT NOIR **ORGANIC** Burgundy, France **105**

FRUIT & SPICE

2015 **Mont-Redon** GSM Côtes Du Rhône, France **12/57**

2016 **Beautiful Isle** PINOT NOIR Tamar Valley, TAS **79**

2016 **Margan** TEMPRANILLO/GRACIANO/SHIRAZ Hunter Valley, NSW **79**

2014 **Kangarilla Road** PRIMITIVO McLaren Vale, SA **58**

2016 **Farr Rising** PINOT NOIR Geelong, VIC **110**

2016 **Yelland & Papps** Barossa Valley, SA **59**

GRENACHE / MATARO / CARIGNAN

2016 **Moss Wood 'Amy'** CABERNET/MERLOT/MALBEC Margaret River, WA **83**

2016 **Cullen** MERLOT/MALBEC/PETIT VERDOT **ORGANIC** Margaret River, WA **91**

2015 **Arido** MALBEC Mendoza, Argentina **57**

BIG & BOLD

2015 **Mas Des Bressades** SYRAH / GRENACHE Côtes Du Rhône, France **63**

2017 **Tim Smith 'Bugalugs'** SHIRAZ Barossa Valley, SA **57**

2014 **Logan 'Ridge of Tears'** SHIRAZ Mudgee, NSW **95**

2016 **Battle of Bosworth** SHIRAZ **ORGANIC** McLaren Vale, SA **69**

2016 **Bull Ant** SHIRAZ Langhorne Creek, SA **12/57**

2014 **St Hugo** SHIRAZ Barossa Valley, SA **104**