

## SNACKS//

Prawn Crackers 3  
Chilli salt edamame v, gf 6

## DIM SUM// ALL 4 PCS PER SERVE

Prawn toast w yuzu mayo 14  
Mini steamed BBQ pork bun 12  
Xiao Long Bao (pork soup dumplings) 14  
Chicken shiitake shu mai 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 & daikon spring rolls v 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 gf 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  
Stir-fried chilli king prawns \*gf 34  
Thai green curry w market fish, Thai eggplant, baby corn, okra gf 28  
Chilli caramel pork belly 19 sml / 29 lge  
Twice-cooked crispy half chicken \*gf 33  
Massaman curry of grain-fed beef shin, roasted peanuts gf 19 sml / 29 lge  
Hanger steak, stir-fried with black pepper \*gf 21 sml / 34 lge

## PLANT BASED//VEGAN

Shanghainese chopped salad, lettuce cups \*gf 12  
Steamed silken tofu w black vinegar, chilli, sesame seed dressing 12  
Vegetarian san choi bao \*gf 16  
Steamed broccoli, snow peas & lucky sauce \*gf 13  
Stir-fry of Asian mushrooms with eggplant \*gf 22

## RICE & NOODLES//

Spicy Hokkien noodles w chicken 23  
Fried rice w prawn, egg, green bean, corn \*gf 16  
Vegetarian fried rice w egg, corn, green beans vg, \*gf 16  
Jasmine rice v, gf 4 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  
Kids mocktail 'Alasia', pineapple juice, mint, coconut foam 8

## DESSERTS//

Sago, seasonal fruit, spiced cherries v, gf 12  
Cloud cheesecake, ginger-poached quince, honeycomb, almond 12  
Duo Duo fresh pandan & coconut fried ice cream, coconut topping, coconut flakes 16.5  
Duo Duo 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

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 of Asian mushrooms, eggplant \*gf  
Steamed silken tofu w black vinegar, chilli, sesame seeds  
Broccoli, ginger, eschalot gf

## \$50 // PERSON BANQUET

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 chicken gf  
Massaman curry of grass-fed beef shin, roasted peanuts gf  
Steamed broccoli, snow peas & lucky sauce v, \*gf

## \$65 // PERSON BANQUET

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 grass-fed beef shin, roasted peanuts gf  
Steamed broccoli, snow peas & lucky sauce v, \*gf

ALL BANQUETS COME WITH JASMINE RICE gf  
BANQUETS ARE WHOLE TABLE ONLY, MINIMUM OF 2 PER BANQUET

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 vegan // vg indicates 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. 12 07 19

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

# SAMPLE MENU

## 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

**Asahi Lager** Japan **9/12**

### BOTTLED

**James Boags** Light, Tasmania **8**

**Agave & Ginger** Cider, Sydney **9**

**Young Henrys** Cloudy Apple cider, Newtown **✓ 10**

**Heineken** Lager, Holland **9**

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

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

**Stone & Wood** 330ml Pacific Ale, Byron Bay **9**

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

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

## BUBBLES//

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

NV **Mumm 'Grand Cordon'** Reims, France **23/105**

NV **Perrier-Jouët 'Grand Brut'** Épernay, France **130**

NV **Louis Roederer 'Brut Premier'** Reims, France **155**

## WHITE//

### LIGHT & CRISP

2017 **Cooter & Cooter** RIESLING Clare Valley, SA **11/54**

2014 **Milton Riverpoint** VIOGNIER ORGANIC ✓ Gisborne, NZ **77**

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

2016 **Greystone** RIESLING ORGANIC ✓ Waipara, NZ **74**

2018 **S.C Pannell 'Aromatico'** Adelaide Hills, SA **72**

GEWURTZTRAMINER, RIESLING, PINOT GRIS

2017 **Ross Hill 'Pinnacle Series'** SAUVIGNON BLANC Orange, NSW **75**

2017 **Eric Louis** SAUVIGNON BLANC Loire, France **14/70**

### FRUIT & FLOWERS

2018 **Swinging Bridge** GRIS ✓ Orange, NSW **11/53**

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

2018 **Logan "Clementine"** GRIS NATURAL Orange, NSW **69**

2018 **Paxton** GRIS ORGANIC ✓ McLaren Vale, SA **61**

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

2017 **Pichot 'Sec'** CHENIN BLANC BIODYNAMIC Vouvray, France **79**

2018 **Chalmers** VERMENTINO Heathcote, VIC **77**

### BODY & TEXTURE

2014 **Laurent Barth 'Racines Metisses'** ALSACE, FRANCE **89**  
RIESLING / SYLVANER / PINOT BLANC ORGANIC

2016 **Les Allées du Vignoble** PETIT CHABLIS Chablis, France **97**

2018 **Toolangi** CHARDONNAY ✓ Yarra Valley, VIC **14/65**

2017 **Farr Rising** CHARDONNAY Geelong, VIC **105**

2018 **Stefano Lubiana** CHARDONNAY Granton, TAS **95**

## 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/-/-**

## RED//

### PINK & LIGHT

2018 **Dominique Portet 'Fontaine'** ROSÉ Yarra Valley, VIC **12/58**

2017 **Le Saint André** ROSÉ ✓ Provence, France **73**

2015 **Marie Christine** Cru Classe ROSÉ Provence, France **15/~**

2017 **Tertini 'Hilltops'** NEBBIOLO Southern Highlands, NSW **56**

2017 **By Ott** ROSÉ Bandol, France **89**

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

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

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

2017 **Tertini 'Hilltops'** NEBBIOLO ✓ Southern Highlands, NSW **56**

2017 **Momo** PINOT NOIR ORGANIC Marlborough, NZ **65**

2018 **Toolangi** PINOT NOIR ✓ Yarra Valley, VIC **14/64**

2017 **Journey** PINOT NOIR Yarra Valley, VIC **96**

### FRUIT & SPICE

2016 **Mont-Redon** GSM Côtes Du Rhône, France **12/58**

2017 **Nugan Estate 'Alfredo'** SANGIOVESE King Valley, VIC **69**

2017 **Beautiful Isle** PINOT NOIR Tamar Valley, TAS **79**

2016 **Margan** TEMPRANILLO / GRACIANO / SHIRAZ Hunter Valley, NSW **16/80**

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

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

2016 **Moss Wood 'Amy'** CABERNET / MERLOT / MALBEC Margaret River, WA **86**

2014 **Raidis Estate** CABERNET Coonawarra, SA **68**

2017 **Cullen 'Red Moon'** Margaret River, WA **91**

MERLOT / MALBEC / PETIT VERDOT ORGANIC

### BIG & BOLD

2015 **Craggy Range 'Te Kahu'** MERLOT Hawkes Bay, NZ **78**

2015 **Mas Des Bressades** SYRAH / GRENACHE Côtes Du Rhône, France **64**

2017 **Tim Smith 'Bugalugs'** SHIRAZ ✓ Barossa Valley, SA **13/59**

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

2017 **Battle of Bosworth** SHIRAZ ORGANIC ✓ McLaren Vale, SA **69**

2016 **Lake Breeze 'Section 54'** SHIRAZ Langhorne Creek, SA **79**

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

### 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/~**

GLS/BTL

12/58

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✓ indicates the wine/beer is vegan