



## LET US FEED YOU

Share Style Menu	70pp
With Dessert	80pp

## À LA CARTE

Edamame, Chilli Butter, Sesame v gf	9
Tempura Tofu, Kimchi Mayo, Daikon v df	12
Fried Bao, House Pastrami, Swiss, Miso Mustard, Pickles, Sauerkraut	12ea
Satay Crab, Betel Leaf, Apple, Lime leaf, Crispy Shallot (2pc) gf df	16
Field Mushroom, Beetroot Ketchup, Rice Crisp, Horseradish v gf df	18
'Mouth Watering' Chicken, Szechuan, Black Sesame Peanut Puree gf df	20
Smoked Eggplant Dumplings, Chilli Oil, Black Vinegar, Walnut v	24
Fior Di Latte, Duck & Pork XO, Brioche	25
Fried Eggplant, Miso Mustard, Currants, Pine Nut, Parsley v df	30
Grilled Octopus, Burnt Apple Puree, Olive, Kipfler Potato, Bottarga gf df	35
Roast Pork Jowl, Pineapple, Carrot, Spring Onion gf	38
Confit Duck, Roasted Plum, Garlic Puree, Edamame, Cranberry Hibiscus gf df	36
Market Fish, XO Chilli Jam, Perilla Leaf, Zucchini gf df	POA
Daily Beef, Coconut Romesco, Japanese Pumpkin, Cavolo Nero, Burnt Honey Jus gf df	POA
<b>Sides</b>	
Crispy Chats, Black Garlic Truffle Mayo, Chives, Sesame v gf	12
Farmer Bills Greens, Chilli Oil, Coconut v gf df	12
<b>Sweets</b>	
Coconut Panna Cotta, Balsamic Strawberry, Crispy Coconut, Pork Floss gf df	14
'Malt Brownie' Quince, Chocolate Crackle	15
Fried Apple & Choko Pie, Dulce De Leche, Coconut Yoghurt	16
'Dessert For Two' Leche Flan, Mascarpone, Rhubarb, Freeze Dried Mandarin gf	20
Selection of Three Cheeses gf or	30

“food should be fun, meals should be shared, flavours should evoke memories”

John Speranza, Head Chef