



### Small Plates

Crispy Burmese Tofu, Almond, Pickled Onion, Sambal Aioli <i>v gf df</i>	12
'Banh Mi Bruschetta' Mortadella, Pate, Daikon, Pickled Chilli	16
Smoked Eggplant Dumpling, Chilli Oil, Black Vinegar, Walnut <i>vv df</i>	16/30
Ginger Scallion Crab, Avocado, Kimchi, Pickle Carrot, Tostadas <i>gf df</i>	18
Mozzarella, Heirloom Tomato, Green Pawpaw, Snake bean, Rice Crisp <i>v gf dfor</i>	18
Japanese Pumpkin, Galotyri, Burnt Apple, Currants, Pine Nut, Togarashi <i>v gf dfor</i>	18
Fried Pork Terrine, Hens Egg, Celeriac, Miso Mustard, Furikake <i>df</i>	22
Spiced Lamb Ribs, Gailan, Preserved Lemon, Tamari, Ghost Chilli, Nut Crumb <i>gf df</i>	24/40
Black Angus Larb Tartare, Bone Marrow, Garlic Puree, Sourdough <i>df</i>	25

### Large Plates

Roasted Cauliflower, Yellow Curry, Sweet Potato, Coconut Yogurt, Caper <i>vv gf df</i>	34
Whole Brisbane Valley Quail 'Gai Yang Style', Cucumber, Cashew, Tamarind <i>gf df</i>	40
200g Ocean Trout, Green Pawpaw, Coconut Gel, Eggplant, Mo Hanh, Peanut <i>gf df</i>	45
300g Grass Fed Black Angus Sirloin, Spring Onion, Beef Ponzu, Miso Butter <i>gf dfor</i>	48

### Sides

Steam Buns	3 each
Sticky Rice <i>gf df</i>	4
Crispy Chats, Black Garlic Truffle Mayo, Chives, Sesame <i>gf df</i>	12
BBQ Broccoli, Maple Syrup, Rice Flake, Furikake <i>gf df</i>	12

### Sweets & Cheese

Baked St. Billy Goat Camembert, Maple Apple, Cherry, Walnut <i>gfor</i>	16
Goats Curd Cheesecake, Cherry, Spiced Dolci di Noci, Shiso Fumi Furikake <i>gf</i>	10
Thai basil Sorbet, Pineapple, Strawberry, Coconut <i>vv gf df</i>	12
Chocolate Torte, Malted Milk Ice-Cream, Banana, Lychee <i>gfor</i>	15
'The Baller Board' A taste of all four of our sweets	29



**Feed Me Banquet for Two**

**\$70 per person**

'Banh Mi Bruschetta' Mortadella, Pate, Daikon, Pickle Chilli

Ginger Scallion Crab, Avocado, Kimchi, Pickle Carrot, Tostadas

Japanese Pumpkin, Galotyri, Burnt Apple, Currants, Pine Nut, Togarashi

Spiced Lamb Ribs, Gailan, Preserved Lemon, Tamari, Ghost Chilli, Nut Crumb

Roasted Cauliflower, Yellow Curry, Sweet Potato, Coconut Yogurt, Caper

300g Black Angus Sirloin, Spring Onion, Beef Ponzu, Miso Butter

**Add Sweets**

**\$10 per person**

Thai basil Sorbet, Strawberry, Pineapple, Coconut

Goats Curd Cheesecake, Cherry, Spiced Dolci di Noci, Shiso Fumi Furikake