

RAW

Freshly Shucked Oysters With Red Nam Jim & Lime Leaf	6.5ea
Wagyu Beef Tartare Betel Leaf, Nam Prik Pao, Toasted Rice & Lime	23
Hiramasa King Fish, Green Jalapeño Nam Jim & Yuzu Dressing	27
Seared Tuna Tataki With Ginger & Wasabi Dressing, Pickled Radish Salad	28

SNACKS & SMALL

Organic Silken Tofu With Pickled Cucumber & House Made Vegan Chilli Satay	11ea
Spring Bay Mussel Skewers With XO Butter	12ea
Crispy Tapioca Moreton Bay Bug Tails With Betel Leaves, Nori Dust & Citrus Ponzu	27
Thai-Style Papaya Salad With Chilli, Lime, Dried Shrimp & Peanuts	18
Handmade Fresh Burrata With Aromatic Chilli Oil & Grilled Chinese Donuts	28
Sizzling Half Shell Scallops With Spicy Tom Yum Brown Butter	26
Salt & Pepper Calamari, Sambal Matah, Lime Leaves & Basil	24
Rare Breed Sticky Pork Belly With Coconut Caramel & Nam Jim	26
Togarashi Spiced Cauliflower With Sesame & Tofu, Walnut Furikake	21

DUMPLINGS & WOK

Crispy Chicken Bao, Sweet Fish Sauce Caramel & Aromatic Herbs / Tofu (VEGAN)	18 (2)
House Made Crayfish Dumplings With Ginger & Green Onion Dressing & Fresh Coriander	24
Wok-Fried Soft-Shell Crab With Cambodian Ginger Curry & Fresh Lemongrass Salad	38

SIDES & SALADS

Stir-Fried Asian Greens With Fermented Bean Curd, Chilli & Garlic	18
Charred Roti / Vegan Satay	7 / 12
Wombok Coleslaw, Nashi Pear, Pickled Red Onion & Kewpie	16
Jasmine Steamed Rice	5 / 10

LARGER

Slow-Roasted Cape Grim Beef Short Rib With Penang Curry, Shallot, Lemongrass & Thai Basil	48
Fragrant Aromatic Lamb Shoulder With Malaya Curry, Chilli Sambal & Condiments (FOR 2 OR MORE)	75
Pan-Fried Atlantic Salmon With Chilli Jam, Coconut & Crispy School Prawns	45
Dry-Aged Half Chinese Duck With Cucumber, Pickled Daikon, Spicy Hoi Sin & Pancakes	48
Steamed Barramundi Fillets With Black Bean, Ginger Flower & Leeks	45
Japanese Pumpkin & Eggplant, Vegan Red Curry With Lychee & Hot Mint	36
Bass Strait 300g Beef Striploin Bulgogi, Charred Green Onion Kosho	55

FOR GROUPS OF 2 OR MORE

LUCKY DIP!
LET JUNI FEED YOU

5 PLATES \$70 | 7 PLATES \$80

DESSERT

Chocolate Macadamia Parfait With Honey Ganache	17
Fried Coconut Ice Cream, Coconut Caramel & Passionfruit	17
Mango Sorbet, Pearl Sago & Tarragon Meringue	18
Petit Fours	8
Ice Cream	12



OUR MENU IS MADE
FOR SHARING WITH FRIENDS,
LOVERS AND ENEMIES

PLEASE NOTE ALL DISHES MAY CONTAIN TRACES OF NUTS, DAIRY, GLUTEN,
EGGS, SOY, SESAME, SHELLFISH & PORK. MERCHANT CARD TRANSACTIONS
INCUR A 1.4% SURCHARGE. 10% SUNDAY SURCHARGE & 15% PUBLIC HOLIDAYS.