

## 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 Cucumber, Japanese Ginger, Mirin & Chilli Dressing .....	11ea
Wagyu Beef Skewer, Sticky Chilli Teriyaki Dressing .....	16ea
Crispy Tapioca Moreton Bay Bug Tails With Betel Leaves, Nori Dust & Citrus Ponzu .....	27
Typhoon Shelter Crispy Eggplant With Palm Sugar Caramel & Sesame .....	21
Handmade Fresh Burrata With Aromatic Chilli Oil & Grilled Chinese Donuts .....	28
Sizzling Half Shell Scallops With Spicy Tom Yum Brown Butter .....	26
Wok-Fried Calamari With Hot Chilli, Pickled Papaya, Bamboo & Peanuts .....	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
Egg Fried Rice With XO Sauce, Prawns, Chicken & Water Chestnuts .....	28

## SIDES & SALADS

Stir-Fried Asian Greens With Fermented Bean Curd, Chilli & Garlic .....	18
Thai-Style Papaya Salad With Chilli, Lime, Dried Shrimp & Peanuts .....	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
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
Jungle Curry Aromatic Atlantic Salmon With Fennel & Dill .....	45

FOR GROUPS OF 2 OR MORE

LUCKY DIP!  
LET JUNI FEED YOU

5 PLATES \$70PP | 7 PLATES \$80PP

## DESSERT

Chocolate Macadamia Parfait With Honey Ganache .....	17
Fried Coconut Ice Cream, Coconut Caramel & Passionfruit .....	17
JUNI Pavlova With Mango Sorbet, Rhubarb & Lychee .....	18
Black Sesame Panna Cotta With Peanut & Sesame Kinako .....	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.