

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 Kingfish, Green Jalapeño Nam Jim & Yuzu Dressing	27
Seared Tuna Tataki With Ginger & Wasabi Dressing, Pickled Radish Salad	28

SNACKS & SMALL

Vietnamese Tofu Loaf With, Pickled Vegetable Salad & Nuoc Cham	12ea
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	22
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	25
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
Poached Chicken, Rolled Rice Noodles, Peanuts & Cucumber With Dan Dan Dressing	27

SIDES & SALADS

Stir-Fried Asian Greens With Fermented Bean Curd, Chilli & Garlic	18
Thai-Style Papaya Salad With Chilli, Lime, Dried Shrimp & Peanuts	18
Sugarloaf Slaw With Pink Lady Apple, Fresh Mint & Lime	17
Charred Roti / Vegan Satay	7 / 12
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
Western Plains Free Range Char Siu Pork Chop, With Spring Onion Relish & Chilli Soy	52
Jungle Curry Marinated Atlantic Salmon With Fennel & Dill	45

FOR GROUPS OF 2 OR MORE

LUCKY DIP!
LET JUNI FEED YOU

5 PLATES \$72PP | 7 PLATES \$82PP

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
Monaka Ice Cream Sandwich	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.