

## SML MED LGE

Snake bean, sweet potato poached wonton with green pea puree & coriander foam

14 21 28

Duck betel leaf, roasted peanuts, balinese sambal, coconut cream & dried shallots

15 22 29

Coconut & roasted peanut betel leaf with pickled mango

12 18 24

Larb Moo - ground pork, thai herb salad, baby cos, toasted rice with lime chilli dressing

14 28 ~

Scallop ceviche, house cured duck prosciutto with avocado crème fraiche, shaved fennel, orange gel

19 33 ~

Crispy soft shell crab, wasabi mayo, nam jim red cabbage & papaya slaw

18 29 42

Baked tasmanian salmon, spent lettuce, chilli jam & crisp moss

19 36 52

Black garlic and squid ink barramundi, malay yellow curry with charred sprouts & wombok

~ 34 ~

Prawn & peanut stuffed baby squid with chilli lime pickle & red capsicum caramel

13 26 39

Flame wok tossed vegetables, okonomi sauce & toasted sesame

12 18 23

Grass fed 'red gum' porterhouse, firecracker sauce & toasted nori salt

~ 34 ~

Mapo tofu, shiitake & enoki mushrooms in chili oil

13 26 ~

Roasted pork belly, cos lettuce & ssamjang pineapple salsa

~ 20 38

Roasted duck breast on dry red curry with coconut cream

~ 35 ~

Pressed and smoked lamb belly, charred pickled cauliflower, dukkah spiced with sour eggplant puree

17 32 47

Braised beef short rib with plum-hoisin sauce & beetroot pickled cabbage

~ 26 49

Korean Fried Chicken, house made pineapple kimchi & coconut dressing

~ 28 ~

## ACCESSORIES

Crispy Brussels sprouts, lemon, white miso & togarashi 9

Asian garden herb salad with nuoc cham dressing 8

Rocket and broccoli salad with pickled ginger & miso dressing 7

Roti bread with a lemongrass & peanut, cashew satay 5

Steamed jasmine rice 5

## DESSERTS - 14 each

Pumpkin & coconut custard, cocoa crumb, candied pepitas, salted caramel with coconut & pandan gelato

Orange and cinnamon rice pudding, rhubarb & strawberry compote, house made mango sorbet

Peanut & mango chocolate brownie, elderflower & white chocolate mousse, peanut brittle with a bittersweet orange sauce

Coffee mousse, homemade honeycomb, kaffir lime caramel, pistachio tuillé

## AFTER DINNER

Fowles Late Harvest Sauvignon Blanc 2015 Strathbogie Ranges

Georg Breuer Auslese Riesling 2015 Rheingau GER

De Bortoli Botrytis Semillon 2015 Bilbul NSW

Normandin Mercier Pineau des Charentes Cognac FR

Morris Topaque (Tokay) Rutherglen VIC

Fonseca Bin 27 Finest Reserve Oporto POR

Fonseca 20YO Tawny Port Oporto POR

Cardenal Cisneros PX Andalucia ESP

## COFFEE & TEA

Naked Espresso "Mega Choc Blend"

Tea Drop:

Cleopatra's Champagne (chamomile)

English Breakfast

Supreme Earl Grey

Honeydew Green

Lemongrass & Ginger

Peppermint