

## To Start

<i>'Appellation Oyster'</i> Merimbula, served natural (df)(gf)	6.5 each	<i>'The D's Duck'</i> in house roast duck served 2 styles (df)(gfo) - peking, cucumber, shallot, bao, hoisin - duck salad	76
<i>'Sashimi Platter'</i> scallops, kingfish, salmon, <i>Appellation</i> oysters (18 pieces) (df)(gfo)	72	<i>'Duck Salad'</i> in house roast duck, banana blossom, seaweed (df)(gf) sesame, Vietnamese mint	28
<i>'Hiramasa Kingfish'</i> cured silver skin, white soy yuzu, trout roe (df)(gf) watermelon radish, wakame	28	<i>'Beef Suon'</i> Ranger Valley, black angus short ribs, eshallot, chilli (df) coriander	46
<i>'Hokkaido Scallop'</i> XO mayo, pickled jalapeno, flying fish roe, (df)(gf) (minimum order 2)	9.5 each	<i>'Wagyu Noodles'</i> Phoenix M8 Wagyu, fresh egg noodles, pork lard gai lan, sichuan, egg yolk	38
<i>'Beef Pho Tartar'</i> Phoenix M8 Wagyu, broth jelly, basil, eshallot (gf)(df) rice cracker	28	<i>'Sweet &amp; Sour Chicken'</i> free-range, honey lemon glaze, charred pineapple crispy butter plantain, sesame (gf)(df)	28
<i>'S&amp;P Calamari'</i> Shark Bay calamari, typhoon shelter, garlic, sate mayo (df)(gf)	28	<i>'Crispy Eggplant'</i> tempura, sweet & sour sauce, coriander, chilli (vg) sesame	28
<i>'Bo La Lot'</i> Wagyu mince, betel leaf, onion, pickled leek, peanuts (df)	28	<i>'Broccolini'</i> white soy, wood ear fungus, typhoon shelter, ginger (v)(vgo)	20
<i>'The D's Spring Roll'</i> king prawn, Japanese scallop, edamame, XO mayo (df)	24	<i>'Kungpao Mock Chicken'</i> shallot, chilli ,coriander peanut (vg)	25
<i>'Chicken Wings'</i> stuffed chicken, prawn, caramelise demi-glaze (df)(gf) chilli, coriander, peanuts	22	<i>'Edamame Rice'</i> spinach fried rice, broccoli, snow pea, egg (v)(vgo)(gf)	20
<i>'Prawn Toast'</i> mixed herbs, coriander, perilla, mints, sesame (df) wasabi mayo	26	<i>'Crab Fried Rice'</i> Alaskan king crab, corn, egg, supreme sauce (gf)(df) trout roe	35
<i>'King Prawn Wontons'</i> supreme broth, chicken, prawn (df) coriander	17	<i>'Banh Khot'</i> coconut and turmeric pikelets, prawn, coconut milk flying fish roe (df)(gf)	28
<i>'Hot Edamame'</i> shichi-mi togarashi (gf)(vg)	10	<i>'Banh Xeo'</i> coconut and turmeric crepe, onion, bean sprouts (df)(gf)(vgo) Prawn Pork Chicken Duck Mushroom	21 10 8 8 10 8
<b>In Between</b>		<b>To Finish</b>	
<i>'Glacier 51 Toothfish'</i> white miso caramel, wakame, chive (df)	45	<i>'Banh Flan'</i> housemade creme caramel egg custard (v)	16
<i>'Ca Kho'</i> NZ king salmon, caramelised demi-glaze, perilla leaf (gf) Vietnamese mint, steam veggies	42	<i>'Banh Chuoi'</i> banana fritter, coconut sago, peanut, hazelnut (vg)	16
<i>'Kombu Prawn'</i> Skull Island king prawn, XO kombu butter (gf) salmon roe, Vietnamese mint	36	<i>'Pandan Fried Ice Cream'</i> butterscotch popcorn, peanut (v)	20
<i>'Phoenix Wagyu'</i> MB9, hibachi, wasabi relish, shallot, togarashi, lemon (df)	118		

(gf) = gluten free (df) = dairy free  
(vg) = vegan (vgo) = vegan option  
(v) = vegetarian (vo) = vegetarian option