RAW

local sashimi, yuzu, wasabi, avocado, ocean spice, taro chips [gf] 29

betel leaf, hot smoked tuna, coconut, peanut relish, fragrant herbs 4 pce [gf] 22

BAO

cauliflower, carrot pickle, iceberg, cashew mayo [ve] 9

panko crumbed prawn, sriracha mayo, green mango pickle, ice berg 10

SMALL PLATES

bulgogi eggplant, cress, mint, lime + cucumber, peanut milk [ve + gf] 22

prawn shumai dumplings, 26 chilli + shallot 4pce

malaysian pancake, kangaroo rendang w preserved lime yoghurt 26

hibachi grilled, chilli glazed bbq octopus, ginger mayo [gf] 30 chicken larb, lime, chilli, lemongrass, toasted rice [gf] 26

miso potato, spiced gravy, blue swimmer crab, [gf] 28

pandan turmeric chicken, pumpkin satay, peanut, chilli oil, curry leaf [gf] 24

panko crumbed mittagong mushrooms, katsu curry, shaved cabbage [ve] 24

lamb skewer, tare + kimchi 2pce [gf] 24

GWYLO char kway teow flat rice noodle, tofu, garlic chives, greens [ve + gf] 28

SIDE

dashi
14
7

...or let us feed you | try one of our set menus tonight!

BIGGER

silken tofu, okra, black fungus, baby corn, mushroom dashi [ve + gf] 34

bbq market fish in banana leaf, dried shrimp + chilli sambal, lime, [gf] 160gm 42

shang hai sweet + sour pork ribs [gf] 34

massaman duck curry, sweet potato, peanut, charred pineapple relish [gf] contains shrimp 36

grass fed rib eye, koji, tare, fried onions [500gm] [gf] 78

SWEETS

vietnamese caramel flan 12 [gf]

banana, whipped coconut + vanilla bean, miso caramel, nut crumble [ve gf] 14

* gf [gluten free]

* ve [vegan]

* our whole menu is dairy free besides dessert!