



## HOUSE MADE BAOS

<b>banana blossom–</b>	<b>\$16</b>
cucumber, slaw, pickled ginger, fried shallots, sriracha aioli vg	
<b>crispy chicken–</b>	<b>\$16</b>
cucumber, slaw, pickled ginger, fried shallots, gochujang aioli df	
<b>pork belly–</b>	<b>\$16</b>
plum & ginger glaze, cucumber, slaw, pickled ginger, fried shallots, soy aioli df	
<b>soft shell crab–</b>	<b>\$17</b>
cucumber, slaw, pickled ginger, fried shallots, chilli, gochujang aioli df	
<b>nashville prawn–</b>	<b>\$17</b>
crispy prawn with nashville oil, cucumber, slaw, dill pickle, pickled red onion, fried shallots, kewpie mayo	

## KIDS

<b>Mac &amp; cheese</b>	<b>\$15</b>
<b>Fish &amp; chips</b>	
<b>Cheeseburger &amp; fries</b>	

PLEASE NOTE - WE USE NUTS, DAIRY, GLUTEN, EGGS, FISH, SHELLFISH AND OTHER ALLERGENS ON PREMISES.

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

## SMALLER

<b>Beetroot hummus &amp; relish dip plate</b>	<b>\$18</b>
crispy chickpeas, pita bread v	
<b>Miso Pumpkin bites, pepita ranch</b>	<b>\$18</b>
miso roasted & crumbed pumpkin, pepita ranch dip vg/gf	
<b>Frickles</b>	<b>\$16</b>
beer battered dill pickles, mustard sauce v	
<b>Karaage banana blossom</b>	<b>\$18</b>
pickled ginger, spicy vegan aioli vg/gf	
<b>Honey Szechuan chicken</b>	<b>\$21</b>
fresh chilli, sriracha aioli dipping sauce gfa	
<b>Plum &amp; 5 spice pork ribs</b>	<b>\$25</b>
plum, ginger, 5 spice, fried shallots, coriander, fresh chilli gf	
<b>Chicken &amp; waffles</b>	<b>\$22</b>
fried chicken, curry leaf salt, savory waffle, zesty lime labneh, herb salad, spiced date ginger & tamarind syrup	
<b>King dory ceviche</b>	<b>\$24</b>
lime, chilli, red onion, coriander, whipped coconut, puffed rice paper df/gf	
<b>Crab &amp; prawn toast, laksa sauce</b>	<b>\$26</b>
laksa sauce, sesame, coriander, fresh chilli, lime	

## SOMETHING BIGGER

<b>Big BBQ brisket</b>	<b>\$45</b>
350g portion of pull apart beef brisket smothered in house made BBQ sauce, seeded mustard sauce, selection of pickles, served on shoestring fries. gfa	
<b>Tonkatsu tofu bowl</b>	<b>\$32</b>
crispy tofu cutlet, sticky rice, shredded cabbage, seasonal greens, spring onions, rich katsu sauce, vegan kewpie & togarashi vg/gf	
<b>Baked gnocchi</b>	<b>\$33</b>
tomato, chorizo, bocconcini, potato gnocchi, topped with rocket drizzled with hot honey	
<b>Vietnamese chicken soup</b>	<b>\$30</b>
fragrant chicken broth, rice noodle, chicken, mint, coriander, lime, chilli, fish sauce gf	
<b>Birria taco's</b>	<b>\$30</b>
3 slow braised beef tacos on white corn tortillas, cheese, onion, coriander, lime wedge, quesabirria dipping broth gfa	
<b>Double smash burger</b>	<b>\$24</b>
double patty, American cheese, bacon, miso onion, shredded lettuce & house made burger sauce on a large milk bun	

## SIDES

<b>Fries</b> vg/gfa	<b>\$10</b>
<b>Portuguese cheese breads (2)</b>	<b>\$8</b>
chewy tapioca flour, aged cheddar, mozzarella v/gf	
<b>Salt &amp; vinegar crispy potatoes</b> vg/gfa	<b>\$12</b>
<b>Greens</b>	<b>\$10</b>
stir fried greens shiitake mushroom sauce vg/gf	

## DESSERTS

<b>Banana roti</b>	<b>\$16</b>
<b>Boysenberry ripple coconut ice-cream</b>	<b>\$9</b>
<b>Home made tart</b>	<b>see wait staff</b>

GF = No gluten added V = Vegetarian VG = Vegan DF = Dairy free GFA = gluten free available

**MODAN**

*Kitchen*