



Starters

House made pickles *[Ⓟ] 8

NZ king salmon sashimi w smoked green chilli & apple * 32

Torched Hiramasa kingfish w soy mustard dressing & Sicilian olive oil 34

Crispy masterstock pigs ear w salted cucumber & shallot 16

Steamed Shark Bay WA scallop w ssamjang vinegar & Shiso * 8 (piece)

Pork or prawn san choy bao * 20

Vegetarian san choy bao w veggie XO & 5 spice*[Ⓟ] 16

Sichuan chilli chicken wings 20

Steamed pork, prawn, scallop & shiitake mushroom shu-mai 22

Steamed prawn & water chestnut dumplings 20

Steamed vegetarian dumplings w garlic chive & pine nuts [Ⓟ] 18

Chicken & gruyere cheese spring rolls w shallot vinegar 26

Pulled pork on steamed bao w Sriracha mayonnaise * 24

Togarashi cuttlefish w chilli & garlic vinegar * 22

Tempura whiting w wasabi mayonnaise & seaweed salt 38

Spanner crab & dried scallop Shanghai noodles w mushroom butter 40

Pork & Sichuan pepper salad w thin egg noodles, house made Lao Gan Ma* 20

Duck pancakes w Hoisin, cucumber & leek whites * 34



Mains

- Salt & pepper prawns w wok smoked chilli 44
- Spring Creek Barramundi w ginger shallot relish & black bean * 42
- John Dory w coconut sambal & makrut * 40
- Wok tossed grass fed beef short ribs w curry leaf & sweet rice vinegar 54
- Roasted white sesame eggplant w house made chilli oil & puffed rice *[Ⓟ] 24
- Wok fried silken tofu w zucchini, mushroom floss & fermented chilli *[Ⓟ] 26
- Salt & pepper tofu w Sichuan salt & fragrant spiced oil *[Ⓟ] 22
- Crispy chicken w umeshu plum wine, mandarin & Japanese soy* 38
- Wagyu beef massaman w sweet potato & cardamom * 42
- Black Angus scotch fillet (300g) w kombu salt, mustard & smoked soy * 54
- Slow grilled lamb belly w ikan bilis sambal dressing & mint 44
- Wok fried Moreton Bay bugs Singapore chilli & garlic chips * 58
- Masterstock pork belly w chilli caramel & nam pla phrik 42

Sides

- Pork & prawn fried rice w house made sambal & beansprout * 28
- Spanner crab & truffle fried rice w flying fish roe & 63°C egg * 38
- Wok tossed Asian greens w soy & garlic *[Ⓟ] 16
- Fried cauliflower w sweet miso, toasted almond & snow pea shoot *[Ⓟ] 16
- Steamed jasmine rice *[Ⓟ] 5 (per person)

* These dishes can be altered to be Gluten Free. [Ⓟ]Vegetarian/ Vegan dishes
Please advise your waiter if you have any allergies or dietary requirements prior to ordering.