



## Starters

house made pickles \*(v) 8

crispy masterstock pigs ear w salted cucumber & leek 16

new zealand king salmon sashimi i w smoked green chilli & apple \* 32

black angus beef tartare w ikan sambal, mustard greens & tapioca wafers 30

steamed abrolchs island scallop w burnt leek oil, kombu vinegar \* 8 ea

pork or prawn san choy bao \* 20

vegetarian san choy bao w veggie xo & 5 spice \*(v) 16

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

poached chicken and xo sauce wontons w sweetcorn & chilli oil 18

steamed prawn & water chestnut dumplings 20

steamed vegetarian dumplings w garlic chive & pine nuts (v) 18

sichuan chilli chicken wings 20

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

pork & sichuan pepper salad w thin egg noodles, house made lao gan ma \* 20

duck pancakes w hoisin, cucumber & leek \* 34

\* These dishes can be altered to be Gluten Free.

(V) Vegetarian/ Vegan dishes

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10% Service charge applies to all groups of 8 & over



## Mains

- salt & pepper prawns w wok smoked chilli 44
- spring creek barramundi w chilli jam , nuoc cham & curry leaf \* 40
- john dory w coconut sambal & makrut \* 40
- baked claypot rice w monkfish, burnt butter, ginger and shallot 36
- wok tossed beef tenderloin w black pepper, porcini & pumpkin 50
- roasted king oyster mushrooms w xinjiang spices & mushroom floss \*(v) 24
- wok fried silken tofu w fried eggplant, salted red chilli, chive \*(v) 26
- salt & pepper tofu w sichuan salt & fragrant spiced oil \*(v) 22
- crispy chicken w sate padang, roasted cashew & lime \* 38
- wagyu beef massaman w sweet potato & cardamom \* 42
- black angus scotch fillet (300g) w kombu salt, mustard & smoked soy \* 54
- caramelised lamb rump (250g) w smoked miso eggplant & spiced pea relish 42
- crispy fried moreton bay bug meat w singapore chilli & garlic chips \* 60
- masterstock pork belly w chilli caramel & nam pla phrik 42

## Sides

- pork & prawn fried rice w house made sambal & beansprout \* 28
- thin egg noodles w house made xo sauce, poached egg & fried garlic \* 24
- wok tossed asian greens w mushroom soy & garlic \*(v) 16
- fried zucchini w white sesame, fermented chilli & peanut \*(v) 16
- steamed jasmine rice \*(v) 5 (per person)

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