



CHERRY BLOSSOM BRUNCH

Eats

WOK TOSSED EDAMAME; nam prik pao (VGO, LG)

TORCHED BEEF TATAKI; house ponzu, kombu chilli oil & sesame (VGO, LG)

CRISPY RICE; Saku tuna tartare, wasabi & avocado, yuzu sesame (VGO, LG)

PORK & CHIVE GYOZA; white soy dressing, pickled ginger (VGO, LG)

CHICKEN YAKITORI; sweet & spicy coriander relish (VGO, LG)

JAPANESE EGG FRIED RICE; ham, green onion (VGO, LG)

SHAVED CUCUMBER SALAD; yuzu, sesame, coriander & mint (VG, LG)

DARK CHOCOLATE CREMIEUX; cherry blossom, raspberry & tonka bean (VGO, LG)



Bettemles & Sips \$45 pp

SIGNATURE POPPING PEARL SPRITZES

Pine & Pandan | lychee pearls
Wild Hibiscus | strawberry pearls
Limoncello | passionfruit pearls
Hugo | green apple pearls
Aperol | mango pearls

WINES

Mr. Mason Sparkling Cuvee
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEERS

Little Creatures Hazy Lager 3.5
Swan Draught
Gage Roads Single Fin

NON-ALC SPRITZES

Sakura Blossom | Mabel 0%, cherry blossom, lemon, soda, strawberries | strawberry pearls
Blood Orange | Mabel 0%, blood orange, lemon, soda | mango pearls
Yuzu | Mabel 0%, yuzu, lemon, soda | passionfruit pearls
Peach Garden | Mabel 0%, peach, lime, mint, soda | peach pearls