

SNACKS & SMALLS

Freshly Shucked Oysters; soy ponzu, coriander oil, roe (gf)	6ea
Torched Salmon Tataki; mizuna, coriander oil, sesame & ponzu dressing	26
Pan Seared Scallops; cucumber, coriander oil, yuzu pearls	26
Steamed Chinese Lotus Buns (2) (vg)	6.5
Naan Bread (2)	8
Sticky Eggplant; kelp soy & lime caramel	19
Karaage Chicken; chilli caramel, smoked kewpie	19
Gochujang & Sesame Glazed Cauliflower; miso	19
Masterstock Braised Pork Belly; five spice beetroot reduction, coriander slaw	25
Mongolian Beef; broccoli, baby corn	22

DUMPLINGS & NOODLES

Chicken & Lemongrass Dumplings (4); soy & chilli dressing	17
Steamed Vegetable Dumplings (4); soy, chilli oil	17
Mushroom Wok Fried Rice; charred corn, bean shoots, coriander	18
<i>Add pork, prawn or chicken 8</i>	
Wok-tossed Dan Dan Noodles; Sichuan pork, egg noodles, chilli peanuts	28
Hor Fun Noodle Clay Pot; Chinese mushroom XO, bamboo shoots, Thai eggplant	28

BIGS	Char Sui Pork; kohlrabi, daikon cabbage & apple slaw, mint, sesame	34
	Spiced Duck Breast; five spice jus, tossed Asian greens, roasted kipfler	36