

**SNACKS**

Freshly Shucked Oysters; soy ponzu, coriander oil, roe	6ea
Steamed Edamame; Korean black bean dressing	9
Charred Street Corn Fritters; chilli jam, kimchi	14
Torched Salmon Tataki; mizuna, pickled onion, coriander oil, sesame & ponzu dressing	26
Thai Fried Squid; basil, salted chilli, green onion	18
Pan Seared Scallops; fermented chilli, coriander oil, yuzu pearls	26

<b>SMALLS</b>	Steamed Chinese Lotus Buns (2)	6.5
	Naan Bread (2)	8
	Sticky Eggplant; kelp soy & lime caramel, fried crispies, black garlic mayo	19
	Karaage Chicken; chilli caramel, smoked kewpie	19
	Gochujang & Sesame Glazed Cauliflower; miso, furikake	19
	Sweet & Spicy San Choy Bow; chicken, water chestnut, shiitake mushroom, lime, fried onion, shallots	22
	Masterstock Braised Pork Belly; five spice beetroot reduction, coriander slaw	25
Mongolian Beef; sweet & sour sambal, crispy potato	22	

**DUMPLINGS**

Chicken & Lemongrass Dumplings (4); soy & chilli dressing	17
Steamed Vegetable Dumplings (4); soy, chilli oil	17
Prawn & Ginger Dumplings (4); Malaysian laksa, chilli oil, togerashi	19

<b>SALADS &amp; GREENS</b>	Local Tiger Prawns; tingling Sichuan dressing, green chilli, coriander	26
	Green Papaya Slaw; nuoc cham, tomato, rice noodle	17
	Add chicken, prawn or pork	8
	Steamed Chinese Greens; black bean dressing	12

**NOODLES & RICE**

Fragrant Jasmine Rice	4 sml / 6 lrg
Mushroom Wok Fried Rice; charred corn, bean shoots, green onion, coriander	18
Add pork or chicken	8
Wok-tossed Dan Dan Noodles; Sichuan pork, egg noodles, fried shallots	28
Hor Fun Noodle Clay Pot; Chinese mushroom XO, bamboo shoots, Thai eggplant	28

<b>BIGS</b>	Char Sui Pork; kohlrabi, daikon cabbage & apple slaw, mint, sesame	34
	Fragrant Thai Green Fish Curry; cone bay barramundi, green pepper & herb salad	42
	Spiced Duck Breast; five spice jus, tossed Asian greens, roasted kipfler	36
	Fragrant Boneless Beef Massaman; caramelised shallots, kipfler	38