

SWEETWATER

ROOFTOP BAR

SPOILED FOR CHOICE? CHEF'S FEED ME

Let us take care of it and give you a selection of our favourites while you feast.
 *Lunch 65 pp | Dinner 75 pp
 Go bottomless, 2 hours of free-flowing house wines, tap beers & soft drinks, 49 pp.
 *Please note, lunch is only available Thursday & Friday and all at the table must participate for the Feed Me option. Minimum 2 people.

(v) vegetarian | (vo) vegetarian option | (vg) vegan | (vgo) vegan option
 (lg) low gluten | (lgo) low gluten option | (ld) low dairy | (ldo) low dairy option

SNACKS

Freshly Shucked Oysters; soy ponzu, coriander oil, tobiko (ld, lg)	6.5 ea
Scallop Sashimi; chilli oil, finger lime, crispy wakame (ld, lg)	8 ea
Prawn Crackers (ld, lg)	6
Wok Tossed Edamame; crispy onions (ld, lg, v, vg)	10
Vegetable Spring Rolls; (4) house sweet chilli (ld, v)	16
Sweetwater Fries; nori salt, green chilli aioli (ld, lg, v, vgo)	14

SMALLS

Chicken San Choy Bow; water chestnut, fried shallots, togarahi, spicy peanuts (ld, vo, vgo)	23
Beef Tartare; pickled daikon, lotus root, cured egg yolk, horseradish (ld, lg)	22
Thai Fried Squid; salted chilli, basil, green onion (ld, lg)	21
Sticky Eggplant; kelp soy & lime caramel, fried crispies, black garlic mayo (ld, lg, v, vg)	19
Karaage Chicken; lime & chilli caramel, kewpie mayo (ld, lg)	20
Gochujang & Sesame Cauliflower; miso cashew cream, coriander oil, pickled onion (ld, lg, v, vg)	19
Tempura King Prawns; green chili mayo, lime (ld, lg)	24
Braised Pork Belly; master stock, five spice beetroot reduction, slaw (ld, lg)	25
Mongolian Beef; sweet & sour relish (ld, lg)	24

DUMPLINGS

Prawn & Ginger; (4) laksa, chilli oil, togarashi (ld)	19.5
Pork Shao Mai; (4) black vinegar, chilli oil (ld)	17.5
Fried Gado Gado; (4) roasted peanut sauce (ld, v, vg)	17

SALADS & SIDES

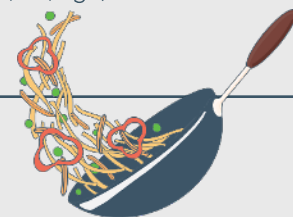
Steamed Lotus Buns (2) (ld, v, vg)	6.5
Warm Naan Bread (ld, v, vg)	7
Wok Chinese Greens; black bean dressing (ld, lg, v, vg)	12
Bang Bang Chicken Salad; spicy peanut dressing, cucumber, bean shoots (ld, lg, vgo)	24
Marinated Mushroom & Wakame Salad; soy pickled shitake, sesame, mizuna (ld, lg, v, vgo)	24
Crab & Chili Coconut Salad; lychee, rice noodles, mint (ld, lg)	24
add prawn +9 / add chicken +9 / add tofu +6	

NOODLES & RICE

Fragrant Jasmine Rice (ld, lg, v, vg)	sml 4 / lrg 6
Special Fried Rice; egg, bean shoots, baby corn, sesame (ld, lg, v, vgo)	18
Wok Tossed Dan Dan Noodles; sichuan pork, egg noodles, fried shallots, chilli peanuts (ld, vo, vgo)	29
Pad Thai; sweet & sour dressing, crushed peanuts (ld, lg, v, vg)	26
add prawn +9 / add chicken +9 / add tofu +6	

BIGS

Spiced Duck Breast; five spice jus, tossed asian greens, roasted potatoes (ld, lg)	37
48hr Braised Beef Short Rib; chilli & lime caramel, pickled onion (ld, lg)	40
Green Coconut Curry; bamboo shoots, roasted eggplant, chili, basil, coriander (ld, lg, v0)	28
add prawn +9 / add chicken +9 / add tofu +6	



Please note: all credit, debit card and Mr Yum mobile order transactions incur a bank surcharge fee of 1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% surcharge applies on public holidays