

(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, roe (ld, lg)	6.5 ea
Scallop Sashimi; chilli oil, finger lime, crispy wakame (ld, lg)	8
Wok Tossed Edamame; black bean dressing, crispy shallots (ld, lg, vg)	10
Sweetwater Fries; nori salt, green chilli aioli (ld, lg, v, vgo)	14

SMALLS

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 crispys, black garlic mayo (ld, lg, vg)	19
Gochujang & Sesame Cauliflower; coconut cashew cream, lime ld, lg, vg)	19
Karaage Chicken; lime & chilli caramel, kewpie (ld, lg)	20
Tempura King Prawns; green chilli 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; laska, chilli oil, togarashi (ld, lg)	19.5
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SALADS & GREENS

Wok Chinese Greens; black bean dressing (ld, lg, vg)	12
Bang Bang Chicken Salad; spicy peanut dressing, cucumber, bean shoots (ld, lg)	24
Marinated Mushroom & Wakame Salad; soy pickled shitake, sesame, mizuna (ld, lg, vg)	24
add prawn +9 / add chicken +9 / add tofu +6	

NOODLES & RICE

Fragrant Jasmine Rice (ld, lg, vg)	sml 4 / lrg 6
Special Fried Rice; egg, bean shoots, baby corn, sesame (ld, lg, v, vgo)	18
Pad Thai; sweet & sour dressing, crushed peanuts (ld, lg, vg)	26
add prawn +9 / add chicken +9 / add tofu +6	



BIGS

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