

(vg) vegan  
(lg) low gluten | (lgo) low gluten option

**CHEF'S FEED ME** MINIMUM 2 PEOPLE \*Lunch 65 pp | Dinner 75 pp

Let us take care of it and give you a selection of our favourites while you feast..  
Go bottomless, 2 hours of free-flowing house wines, tap beers & soft drinks, 49 pp

*\*Please note, lunch is available Thursday & Friday and all at the table must participate for the Feed Me option.  
Minimum 2 people*

**SNACKS**

Wok Tossed Edamame; black bean dressing (lg, vg)	10
Sweetwater Fries; nori salt (lg, vg)	14
Vegetable Spring Rolls; (4) house sweet chili sauce (ld, vg)	16
San Choy Bow; mushroom, cos, bean shoots, pickled chilli (vg)	22
Sticky Eggplant; kelp soy & lime caramel, fried crispys, black garlic mayo (lg, vg)	19
Gochujang & Sesame Cauliflower; coconut cashew cream, lime (lg, vg)	19

**DUMPLINGS**

Fried Gado Gado; (4) peanut sauce, cori oil, crispy shallots (vg)	17
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**SALADS & GREENS**

Fragrant Jasmine Rice (lg, vg)	sml 4 / lrg 6
Steamed Lotus Buns (2) (vg)	6.5
Wok Chinese Greens; black bean dressing (lg, vg)	12
Marinated Mushroom & Wakame Salad; soy pickled shitake, sesame, mizuna (lg, vg) add tofu +6	24

**NOODLES, RICE & SIGNATURES**

Green Coconut Curry; bamboo shoots, roasted eggplant, chilli, basil, coriander (lg, vg)	28
Special Fried Rice; bean shoots, baby corn, sesame (lg, vg)	18
Pad Thai; sweet & sour dressing, crushed peanuts (lg, vg) add tofu +6	26

