

CHEF'S FEED ME

Let us take care of it and give you a selection of our favourites while you feast.
Lunch \$65pp | Dinner \$75pp

Go bottomless?
2 hrs of free-flowing house wines, tap beers & soft drinks, \$51pp

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

SMALLS

Freshly Shucked Oysters;	nana's pickle, lime	7ea
Prawn Crackers	(LD, LG)	6.5
Wok Tossed Edamame;	soy sauce, fried shallots (LD, LG, V, VG)	11
Vegetable Spring Rolls;	(4) fermented chilli sauce, spring onion (LD, V)	16
Sweetwater Fries;	nori salt, green chilli aioli (ld, lg, v, vgo)	15
Chicken San Choy Bow;	water chestnut, fried shallots, spicy peanut, slaw (LD, LG, VO, VGO)	24
Gochujang & Sesame Cauliflower;	miso cashew cream, pickled onion (ld, lg, v, vg)	19
Karaage Chicken;	lime & chilli caramel, togarashi, kewpie mayo (LD, LGO)	21
Mongolian Beef;	sweet & sour relish, crispy potato (LD, LG)	25
Tuna Tartare;	ponzu, shallots, coriander, mango puree, rice crackers (LD, LG)	25
Sticky Eggplant;	kelp soy & lime caramel, fried crispies, black sesame mayo (LD, LG, V, VG)	19
King Fish Ceviche;	lump fish caviar, chilli & coconut dressing, curry leaf (LD, LG)	25
Thai Fried Squid;	fermented chilli, basil (LD, LG)	21
Roasted Duck Bao;	(2) sweet hoisin, kewpie, house pickles, coriander, cucumber (LD)	16
Beef Rib Satay Skewer;	roasted peanut, coriander salsa, house pickles (LD, LG)	18

DUMPLINGS

Prawn & Ginger;	(4) laksa, chilli oil, togarashi (LD, LG)	20
Pork Shao Mai;	(4) black vinegar, chilli oil (LD)	17.5
Fried Gado Gado;	(4) roasted peanut sauce, green oil (LD, V, VG)	17

LARGE

Special Fried Rice;	egg, broccoli, corn, slaw, crispy shallots, spring onion (LD, LG, V, VGO)	18
Wok Tossed Dan Dan Noodles;	sichuan pork, egg noodles, spicy peanuts (LD, VO, VGO)	29
Pad Thai;	sweet & sour dressing, spicy peanuts (LD, LG, V, VG)	26
Miso Chicken;	corn & green bean salsa, chilli chow (LD, LG)	29
Crispy Pork Belly;	red curry, coconut, crispy basil (LD, LG)	38
48hr Braised Beef Short Rib;	chilli & lime caramel, kimchi slaw, fried crispies (LD, LG)	42
Pork Larb;	mint, thai chilli, coriander, spring onion, crispy wonton (LD, LGO)	25
Massaman Curry;	baby potato, eggplant, coconut, peanut, coriander (LD, LG, VO, VGO)	32
add prawn +12 / add chicken +10 / add beef +13 / add tofu +6		

SALADS & SIDES

Fragrant Jasmine Rice	(LD, LG, V, VG)	sml 5 / lrg 6
Steamed Lotus Buns	(2) (LD, V, VG)	6.5
Roti Bread	(2) (LD, V)	7
Wok Tossed Asian Greens;	bok choy, chinese broccoli, crispy shallots (LD, LG, V, VG)	12
Bang Bang Slaw;	shredded vegetables, spicy peanut, herbs, lime (LD, LG, V, VG)	14
Sweet & Sour Salad;	watermelon, cucumber, herbs, sesame (LD, LG, V, VG)	11
add prawn +12 / add chicken +10 / add beef +13 / add tofu +6		

BLOOMIN' BRUNCH

Dig into a sharing brunch of spectacular Asian fusion plus, 2hrs free-flowing selected frozen cocktails, spritz, bubbles, house wines & selected tap beers.

Every Saturday 11:00am or 2:30pm
Boozy \$89pp | Non-Boozy \$50

HIGH TEA

Indulge in our delicate Asian-fusion high tea. Including bottomless T2 tea!
Upgrade with 2 hrs of free-flowing, bubbles, house wines & selected tap beers.

Every Sunday 11:00am or 2:30pm
Boozy \$94pp | Non-Boozy \$55pp

V vegetarian | VG vegan | LG low gluten | LD low dairy | O option

SW





SWEETWATER

ROOFTOP BAR