

CHEF'S FEED ME

Let us take care of it and give you a selection of our favourites while you feast, \$75pp

Go bottomless? 2 hrs of free-flowing house wines, selected 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

Mongolian Beef; sweet and sour coriander relish, crispy potato (LD, LG) 25

Sticky Eggplant; kelp soy & lime caramel, fried crispies, black sesame mayo (LD, LG, V, VG) 20

Chicken San Choy Bow; chicken, water chestnut, fried shallot, bean shoot, spicy peanut, slaw, lime (LD, LG, VO, VGO) 24

Crispy Chicken Katsu Bao; white cabbage slaw, curry mayo, spring onion, wasabi sesame, bao bun (2pc) 17

Karaage Chicken; gochujang caramel, kewpie, chives, torgashi (LD, LGO) 22

CHEF'S PICK

Beef Aburi Skewers; sweet soy glaze, black garlic mayo, shaved bonito (2pc) (LD, LG) 26

Kung Pao Pork Belly; hot! peanut, spring onion (LD, LG) 25

Gochujang & Sesame Cauliflower; miso and cashew cream, pickled onion, chives (LD, LGO, V, VG) 19

Vegetable Spring Rolls; fermented chilli sauce, spring onion (4pc) (LD, V, VG) 18

Freshly Shucked Oysters; nahm jim (LD, LG) 7ea

Saku Tuna Ceviche; chilli, coconut, coriander dressing, curry leaves, caviar (LD, LG) 26

Thai Fried Squid; fermented chilli, thai basil, lime (LD, LG) 21

Korean Street Corn; chilli caramel, yuzu sesame, vegan aioli, spring onion (LD, V, VG) 16

Prawn Crackers; (LD, LG) 7

Wok Tossed Edamame; gochujang butter sauce, toasted sesame (LD, LGO, V, VG) 12

Sweetwater Fries; nori salt, green chilli aioli (LD, LG, V, VGO) 15

DUMPLINGS

Prawn & Ginger Dumpling; laska sauce, chilli oil, chives, torgashi (4pc) (LD, LGO) 21

Mushroom Dumpling; dashi, scallion oil, crispy enoki (4pc) (LD, V, VG) 18

Chicken Gyoza; black vinegar, chilli oil, chive, crispy shallot (4pc) (LD) 20

Beef Rendang Steamed Buns; (3pc) (LD) 19

LARGE

Market Fish; coconut & tamarind relish, yellow curry, chat potatoes, asian greens (LD, LG) 50

Wok Tossed Dan Dan Noodles; szechuan pork, spicy peanuts (LD, VO, VGO) 31

Market Steak; masterstock, tempura mushrooms, miso mustard (LD, LG) MP

Beef Massaman Curry; baby potato, eggplant, coconut, fried shallot, coriander (LD, LG, VO, VGO) 40

Tom Yum Fried Rice; mushroom, corn, slaw, spring onion, lime, coriander (LD, LG, VO, VGO) 21

Thai Red Curry; baby potato, eggplant, coconut, fried shallot, coriander, lime (LD, LG, V, VG) 27

add chicken +10 | add beef +13 | add prawn +12 | add tofu +6

SALADS & SIDES

Bang Bang Slaw; shredded vegetables, spicy maple & peanut dressing, herbs lime (LD, LG, V, VG) 16

Bangkok Spiced Beef; gem lettuce, red onion, cucumber, spicy tomato jam, crispy rice noodle (LD, LG) 26

Fragrant Jasmine Rice; (LD, LG, VG) SML 5.5 | LRG 6.5

Roti Bread; (2pc) 7

Steamed Lotus Buns; (2pc) (LD, V, VG) 6.5

Wok Tossed Asian Greens; bok choy, chinese broccoli, broccolini, crispy shallot (LD, LG, V, VG) 12.5

Smashed Cucumber; chilli soy dressing, toasted sesame (LD, LG, V, VG) 10



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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.

SW



SWEETWATER
ROOFTOP BAR