LOW NUT MENU

BAR SNACKS

Thai Fried Squid — $22
Nam jim, kewpie, basil, lime
Prawn Crackers — $8
Chilli & lime salt
Freshly Shucked Oysters — $8
Orange nam jim
Wok Tossed Edamame — $12
Korean black vinegar dressing
Korean Fried Chicken — $23
Gochujang, kewpie, sesame
Tempura Eggplant — $21
Fragrant chilli dressing, furikake

SMALL PLATES

Wagin Duck Bao — $33
(3) Sliced hoisin duck, cucumber, coriander, chilli
Tea Smoked Lamb Ribs — $20
Black vinegar caramel, sesame, chives
Crispy Vietnamese Pork Rice Paper Rolls — $23
(3) Nuoc cham, iceberg
Coal Fired Pork Sate — $24
(3) Sambal matah
Modification: No cashew
Chicken & Water Chestnut San Choy Bow — $25
Iceberg, herbs
Modification: No peanuts
Mongolian Sticky Beef — $26
Sweet and sour coriander relish, crisp potato, chives
Saku Tuna Ceviche — $26
Chilli, coriander and coconut dressing, caviar
Chicken Murtabark — $19
(3) Coriander & lime yoghurt



HAND ROLLED DUMPLINGS

Pork & Chive Potstickers — $22
(4pc) House char siu
Prawn & Barramundi Wontons — $22
(4) Malaysian laksa, fresh herb, chilli crisp
XO Mushroom Dumpling — $20
(4pc) Korean black vinegar
Sichuan Chilli Oil Wontons — $21
(4) Chicken, hoisin, peanuts
Modification: No peanuts

VG vegan | LG low gluten | LD low dairy | O option
Seafood Origin: A – Australian | I – Imported | M – Mixed

LOW NUT MENU

LARGE PLATES

300g O'Connor Porterhouse — $69
MB5+, Vietnamese chimichurri, chilli plum jam, toasted rice
Crispy Skinned Humpty Doo Barramundi — $42
White soy & ginger dressing, sambal, sesame
Coal Fired Boneless Half Chicken — $36
Nuoc cham, toasted rice, lime
Boneless Beef Rib Rendang — $38
Kipfler, confit shallot, chilli peanuts
XO Mushroom Hor-Fun — $30
Eggplant, peanut, chilli crisp & coriander

SIDES & SALADS

Dan Dan Noodles — $18
Hot & numbing Sichuan pork, peanuts, sesame
Pan Fried Roti — $6
(2)
Lotus Leaf Buns — $6.50
(2)



Wok Tossed Asian Greens — $13.50
Bok choy, Chinese broccoli, crispy shallot
Som Tum Salad — $16
Thai hot, sweet & sour pawpaw salad, cherry tomato, peanuts, snake beans
Fragrant Jasmine Rice — $6
Small

DESSERTS

Lemongrass & Makrut Lime Creme Bavarois — $18
Passionfruit, sago
Modification: No peanut praline
Roasted Banana Cremeux — $17
Salted caramel, pecan
Modification: No pecan
White Chocolate Semifreddo — $17
Black sesame, granola, mango
Crispy Banana Fritters — $15
Cinnamon, dark palm sugar ice cream

VG vegan | LG low gluten | LD low dairy | O option
Seafood Origin: A – Australian | I – Imported | M – Mixed

VEGAN MENU

BAR SNACKS

Wok Tossed Edamame — $12
Korean black vinegar dressing — VG
Tempura Eggplant — $21
Fragrant chilli dressing — VG

SMALL PLATES

Sesame Crusted Cauliflower — $21
Roasted cashew cream, sesame caramel, pickled onion — VG
Mushroom & Water Chestnut San Choy Bow — $25
Iceberg, herbs, peanuts — VGO

HAND ROLLED DUMPLINGS

XO Mushroom Dumpling — $20
(4pc) Korean black vinegar — VG

LARGE PLATES

Crispy Tofu Rendang — $38
Kipfler, capsicum, confit shallot, chilli peanuts — VGO
XO Mushroom Hor-Fun — $30
Eggplant, peanut, chilli crisp & coriander — VG

SIDES & SALADS



Pan Fried Roti — $6
(2) — VG
Lotus Leaf Buns — $6.50
(2) — VG
Wok Tossed Asian Greens — $13.50
Bok choy, Chinese broccoli, crispy shallot — VG
Fragrant Jasmine Rice — $6
Small — VG

DESSERTS

Lemongrass & Makrut Lime Creme Bavarois — $18
Passionfruit, sago, peanut praline — VG
Crispy Banana Fritters — $15
Cinnamon, dark palm sugar ice cream — VGO

VG vegan | LG low gluten | LD low dairy | O option
Seafood Origin: A – Australian | I – Imported | M – Mixed

LOW ALLIUM MENU

BAR SNACKS

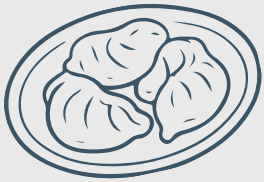
Prawn Crackers — $8
Chilli & lime salt
Wok Tossed Edamame — $12
Korean black vinegar dressing
Korean Fried Chicken — $23
Gochujang, kewpie, sesame
Tempura Eggplant — $21
Fragrant chilli dressing, furikake

SMALL PLATES

Sesame Crusted Cauliflower — $21
Roasted cashew cream, sesame caramel, pickled onion
Tea Smoked Lamb Ribs — $20
Black vinegar caramel, sesame, chives
Coal Fired Pork Sate — $24
(3) Cashew, sambal matah
Chicken & Water Chestnut San Choy Bow — $25
Iceberg, herbs, peanuts

LARGE PLATES

Coal Fired Boneless Half Chicken — $36
Toasted rice, lime
Modification: No nuoc cham



SIDES & SALADS

Pan Fried Roti — $6
(2)
Lotus Leaf Buns — $6.50
(2)
Wok Tossed Asian Greens — $13.50
Bok choy, Chinese broccoli, crispy shallot
Som Tum Salad — $16
Thai hot, sweet & sour pawpaw salad, cherry tomato, peanuts, snake beans
Fragrant Jasmine Rice — $6
Small

DESSERTS

Lemongrass & Makrut Lime Creme Bavarois — $18
Passionfruit, sago, peanut praline
Roasted Banana Cremeux — $17
Salted caramel, pecan
White Chocolate Semifreddo — $17
Black sesame, granola, mango
Crispy Banana Fritters — $15
Cinnamon, dark palm sugar ice cream

VG vegan | LG low gluten | LD low dairy | O option
Seafood Origin: A – Australian | I – Imported | M – Mixed

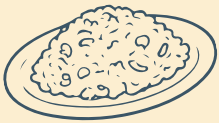
LOW GLUTEN MENU

BAR SNACKS

Thai Fried Squid — $22
Nam jim, kewpie, basil, lime — LG
Prawn Crackers — $8
Chilli & lime salt — LG
Freshly Shucked Oysters — $8
Orange nam jim — LG
Wok Tossed Edamame — $12
Korean black vinegar dressing — LG
Korean Fried Chicken — $23
House sweet chilli, kewpie, sesame — LGO
Tempura Eggplant — $21
Fragrant chilli dressing, furikake — LGO

SMALL PLATES

Sesame Crusted Cauliflower — $21
Roasted cashew cream, sesame caramel, pickled onion — LG
Tea Smoked Lamb Ribs — $20
Black vinegar caramel, sesame, chives — LG
Crispy Vietnamese Pork Rice Paper Rolls — $23
(3) Nuoc cham, iceberg — LG
Coal Fired Pork Sate — $24
(3) Cashew, sambal matah — LG
Chicken & Water Chestnut San Choy Bow — $25
Iceberg, herbs, peanuts — LG
Mongolian Sticky Beef — $26
Sweet and sour coriander relish, crisp potato, chives — LG
Saku Tuna Ceviche — $26
Chilli, coriander and coconut dressing, caviar — LG



HAND ROLLED DUMPLINGS

Prawn & Barramundi Wontons — $22
(4) Malaysian laksa, fresh herb, chilli crisp — LGO

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Seafood Origin: A – Australian | I – Imported | M – Mixed

LOW GLUTEN MENU

LARGE PLATES

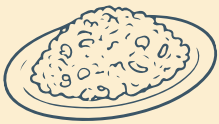
300g O'Connor Porterhouse — $69
MB5+, Vietnamese chimichurri, chilli plum jam, toasted rice — LG
Crispy Skinned Humpty Doo Barramundi — $42
White soy & ginger dressing, sambal, sesame — LG
Coal Fired Boneless Half Chicken — $36
Nuoc cham, toasted rice, lime — LG
Boneless Beef Rib Rendang — $38
Kipfler, confit shallot, chilli peanuts — LG
XO Mushroom Hor-Fun — $30
Eggplant, peanut, chilli crisp & coriander — LG

SIDES & SALADS

Wok Tossed Asian Greens — $13.50
Bok choy, Chinese broccoli, crispy shallot — LGO
Som Tum Salad — $16
Thai hot, sweet & sour pawpaw salad, cherry tomato, peanuts, snake beans — LG
Fragrant Jasmine Rice — $6
Small — LG

DESSERTS

Lemongrass & Makrut Lime Creme Bavarois — $18
Passionfruit, sago, peanut praline — LG
Roasted Banana Cremeux — $17
Salted caramel, pecan — LG
White Chocolate Semifreddo — $17
Black sesame, mango — LGO
Crispy Banana Fritters — $15
Cinnamon, dark palm sugar ice cream — LG



VG vegan | LG low gluten | LD low dairy | O option
Seafood Origin: A – Australian | I – Imported | M – Mixed