BAR MENU

Steamed Dumplings with Luke's dipping sauce (3 pieces) Singapore chilli spanner crab & prawn GF Sambal chicken & leek siu mai Wild mushroom v, vG, GF	19
Native pepper calamari with Vietnamese lemon sauce	24
Tempura eggplant sticks, sesame seeds, cranberries, & plum sauce v, vg	20
Lemongrass & turmeric chicken skewer, Banh Hoi noodles, onion & bush cucumber dipping sauce GF	22
Mushroom, cabbage & corn spring rolls, Vietnamese herbs (4pcs) v, vG	24
Banh Xeo (Vietnamese turmeric crepe) prawn, chorizo & beansprouts served with sweet fish sauce	29
Yuba & palm heart salad, snow pea sprouts, cabbage, pickled vegetables & herbs v, vg	22
Papaya salad, fish cake, betel leaf, tiger prawn, green apple, tempura saltbush & Vietnamese herbs GF	26
Mushroom fried rice v, GF	17
Dessert Plate Spiced poached bananas, kaffir lime pudding, palm seeds in syrup, mango sorbet & seasonal fruit v. vg. ge. pf	24