

DINNER

\$128pp

Designed to Share
with a minimum of 2 people

Amuse-Bouche

Shared Snacks

Char grilled chicken rice paper rolls, lettuce, finger lime,
Vietnamese herbs, hoisin sauce

Crispy battered chilli squid, karkalla, tom yum aioli

Chef selection dumplings

Shared Entrées

Green tea smoked duck breast, pickled vegetables,
crispy noodle, tamari & lime dressing GF

Grilled salmon salad, heart of palm, cabbage,
tempura saltbush, Asian herbs GF

Shared Mains

Coral trout steamed in lotus leaf, salmon roe, ginger,
spring onions, oyster & sesame sauce GF

Five spice beef short ribs, yellow curry, chimichurri GF

Jasmine Rice

Dessert

Sticky date tamarind pudding, coconut pandan sticky rice,
miso butterscotch, vanilla ice cream, seasonal fruits

v: vegetarian | vg: vegan | GF: gluten free | DF: dairy free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.



\$15

Add ons

Steamed Dumplings
with Luke's dipping sauce (3 pieces)

Seared white scallops Sichuan pepper,
cashew nut crumble, crispy mint & finger lime GF



\$60pp

Matching Wines

NV Perrier-Jouët 'Blason Rosé', Champagne, FRA

2022 Gustavshof Riesling, Dittelsheim, Rheinhessen, GER

2023 The Somm and The Winemaker 'Skinny' Blend, Orange, NSW

2022 Casali del Barone '150+1' Barbera, Piedmont, ITA

NV Valdespino 'El Candado' Pedro Ximénez, Jerez, ESP



\$45pp

Matching NO-LO

French Bloom 'Le Blanc' Sparkling, FRA

Zeitgeist Non Alc Riesling, Rudesheim, GER

NON 3 Toasted Cinnamon and Yuzu, VIC

Altina 'Liberate' Pepperberry Shiraz, AUS

NON 1 Salted Raspberry and Chamomile, VIC