

# BAR MENU

## BITES

- Dumpling Basket (4 pieces) 21  
Singapore chilli spanner crab, prawn dumplings GF  
Wild mushroom dumplings VG, GF  
Sambal chicken, leek Sui Mai
- Seared Hokkaido scallops, Sichuan pepper 12 ea  
& cashew nut crumble, crispy mint, pomegranate GF
- Smoked Wagyu beef charcoal bao, sriracha mayo, 14 ea  
cheese, pickled vegetables, quail egg

## MEDIUM

- Tempura eggplant sticks, sesame seeds, cranberries, 22  
plum sauce VG
- Palm heart, lotus root, snow pea sprouts, cabbage, 23  
pickled vegetables, Vietnamese herbs salad VG
- Crispy battered chilli squid, crispy basil, lemon 24  
& mountain pepper dipping sauce
- BBQ roasted duck, mixed leaves, Asian herbs, 34  
lemon & tamari dressing, peas garden salad

## WRAP

- Mushroom cabbage & corn spring rolls, lettuce, 24  
Asian herbs, pineapple dipping sauce (4pcs) VG
- Banh Xeo (Vietnamese turmeric crepe), prawn, 30  
chorizo sausage, beansprout, lettuce, sweet fish sauce

## SHARE

- Caramelised salmon in claypot, warrigal green, 58  
bok choy, sesame rice crackers
- Smoky char-grilled beef short ribs, cauliflower 62  
with rich & aromatic spicy satay sauce,  
mountain pepper GF
- Wok tossed bok choy, lotus root, mixed mushroom 20  
with oyster sauce V, GF

## SIDES

- Mushroom fried rice V, GF 20
- Jasmine rice GF 5

## DESSERT PLATE

- Mango pudding, coconut tapioca, Davidson plum 24  
& strawberry sorbet, fresh seasonal fruit GF

V: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

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