

DINNER

\$129pp

Designed to share, minimum of 2 people

Matching Wines – \$60pp

Amuse-Bouche

NV Perrier-Jouet 'Blason Rose', Champagne, FRA

Shared Snacks

Seared Hokkaido scallops, Sichuan pepper & cashew nut crumble, crispy mint, pomegranate GF

Nem Nuong lemongrass pork, pickled vegetables, lettuce, lemon myrtle & tomato dipping sauce GF

Chef selection dumplings

2022 Gustavshof Riesling, Dittleshiem, Rheinhessen, GER

Shared Entrées

Banh Cuon soft rice noodles with tiger prawns, mushroom truffle, pork floss, tempura saltbush & seaweed

BBQ roasted duck, Asian herbs, mixed leaves, pea garden salad with a lemon and tamari dressing GF

2025 The Somm and The Winemaker 'Skinny' Blend, Orange, NSW

Shared Mains

Caramelised salmon, warrigal green, bok choy, sesame rice crackers GF

Smoky char-grilled beef short ribs, cauliflower with a rich & aromatic spicy satay sauce, mountain pepper GF

Jasmine Rice GF

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

Dessert

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

2022 Chateau Lapinesse Sauternes, FRA

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

18% 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%.



Add ons

\$19pp

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

Singapore chilli spanner crab & prawn GF

Wild mushroom v, vg, GF

Sambal chicken & leek Siu Mai

\$19pp

Seared Hokkaido scallops (2 pieces)

Sichuan pepper, cashew nut crumble,
crispy mint & pomegranate lime GF



\$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