

dinner a la carte menu

entrée

Shun-de kingfish Sashimi, mandarin infused soy sauce, finger lime (10 pc)	\$ 28.5
Okinawa cuttlefish and scallop toast, squid ink (2 pc)	\$ 20.5
Steamed dumplings with prawn, lardo and pumpkin (6 pc)	\$ 20.5
Slow cooked eggplant with seaweed paste , soy broth [V]	\$ 18.5
Roast duck and mushroom pancake (2 pc)	\$ 19.5
Mushroom vegetarian pancake (2 pc) [V]	\$ 18.5
Shiro Kin full blood wagyu beef (Tataki), Sichuan green peppercorn infused leek, burnt soy sauce (6 pc)	\$ 25.5
Caramelized petit sticky rice dumpling stuffed with scallop, pork floss and salted egg yolk (4 pc)	\$ 20.5

mains

Wok-tossed king prawn with mixed peppercorn (6 pc)	\$ 40.5
Fish of the day	\$ 39.5
Braised beef stew with chinese spices, aged mandarin peel	\$ 37
Shantung lamb belly	\$ 38.5
Eye fillet beef and scallop pepper hotpot	\$ 38.5
Xian style spiced duck	\$ 38.5
Sichuan style crispy chicken, pearl barley, caramelised onion	\$ 36
Crispy tofu with mixed vegetables, Eschalot broth [V]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [V]	\$ 27.5
Sliced abalone and pork belly, sticky rice, preserved mustard sauce, pine nut	\$ 37.5

greens

Roasted butternut pumpkin, black bean XO, buckwheat and seed mix [V]	\$18.5
Stir-fried vegetables in ginger soy sauce [V]	\$18.5

tasting menu

minimum 2 people

Kingfish Sashimi, mandarin infused soy sauce, finger lime
Caramelized petit sticky rice dumpling stuffed with scallop,
pork floss and salted egg yolk

2013 Howard Park 'Jetè' Grand Vintage, Margaret River, WA

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Okinawa cuttlefish and scallop toast, squid ink

2017 Helm 'Central Ranges' Riesling, Canberra District, ACT

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Shiro Kin full blood wagyu beef (Tataki),
Sichuan green pepper infused leek, burnt soy sauce

Steamed dumplings with prawn, lardo and pumpkin

2017 Amato Vino Nero d'Avola, Riverland, SA

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Eye fillet beef and scallop pepper hotpot

Roasted butternut pumpkin, black bean XO, buckwheat and seed mix

2016 Andevine 'Reserve' Syrah, Canberra District, ACT

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Dessert of the day

2016 De Beaurepaire Coeur d'Or Botrytis Semillon, Mudgee, NSW

\$95 per person

(optional)

\$48 per person for five 1/2 glasses to match the tasting menu

No split bills ◆ BYO wine \$18 per bottle ◆ Extra rice \$4 per person

Please note that a 1.4% surcharge will apply to all card payment.