

dinner a la carte menu

entrée

Shun-de kingfish sashimi, mandarin infused soy sauce, finger lime (10 pc) [GF]	\$ 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
Chicken lollipop in red bean paste with taramasalata dip (6 pc)	\$ 18
Roast duck and mushroom pancake (2 pc) [GF-OP]	\$ 19.5
Mushroom vegetarian pancake (2 pc) [GF-OP, V]	\$ 18.5

mains

Fish of the day [GF]	\$ 39.5
Braised beef stew with chinese spices, aged mandarin peel	\$ 37
Shantung lamb belly [GF-OP]	\$ 38.5
Pork ribs with pickled ginger and Chinese sweet dark vinegar [GF]	\$ 36.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Xian style spiced duck [GF]	\$ 38.5
Sichuan style crispy chicken, pearl barley, caramelised onion	\$ 36
Crispy tofu with mixed vegetables, eschalot broth [V-OP]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [GF, V]	\$ 25.5

greens

Stir-fried vegetables in ginger soy sauce [GF-OP, V]	\$18.5
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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.

tasting menu

minimum 2 people

Kingfish sashimi, mandarin infused soy sauce, finger lime
Crab roe and corn consommé, smoked trout, hand sliced silken tofu

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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Steamed dumplings with prawn, lardo and pumpkin

Pork ribs with pickled ginger and Chinese sweet dark vinegar

2017 Amato Vino Nero d'Avola, Riverland, SA

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Eye fillet beef and scallop pepper hotpot

or

Fish of the day

Sweet and spicy eggplant, sesame, fried shallot

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

\$88 per person

(optional)

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