

dinner a la carte menu

entrée

Kingfish sashimi, mandarin infused soy sauce (10 pc) [GF]	\$ 28.5
Handmade steamed prawn and pumpkin dumplings, prawn broth (5 pc)	\$ 20.5
Steamed scallops, citrus pepper, black tea infused conpoy dressing (6 pc) [GF-OP]	\$ 24.5
Roast duck and mushroom pancake (2 pc) [GF-OP]	\$ 19.5
Pork fillet with pickled ginger and Chinese sweet dark vinegar (3 pc) [GF]	\$ 21.5
Mushroom vegetarian pancake (2 pc) [GF-OP, V]	\$ 18.5
Caramelized petit sticky rice rolls with scallop and salted egg yolk (4 pc)	\$ 20.5

mains

Fish of the day [GF]	\$ 39.5
Twice cooked beef short ribs with orange zest infused carrot salad	\$ 38.5
Wok-tossed king prawn with mixed peppercorn (6 pc) [GF]	\$ 40.5
Eye fillet beef and scallop pepper hotpot [GF-OP]	\$ 38.5
Shantung lamb belly with cashew nuts paste and shallot oil [GF-OP]	\$ 38.5
Xian style spiced duck [GF]	\$ 38.5
Sichuan style crispy chicken, black fungus, pickled cabbage [GF]	\$ 36
Crispy tofu with mixed vegetables, eschalot broth [V-OP]	\$ 32.5
Sweet and spicy eggplant, sesame, fried shallot [GF, V]	\$ 25.5
Mussels and clams, cantonese fish broth, fried bread, kumquat slice	\$ 35

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

2 to 8 people

Kingfish sashimi, mandarin infused soy sauce

Steamed scallops, citrus pepper, black tea infused conpoy dressing

2019 Ravensworth Riesling, Canberra District, ACT

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Mussels and clams, cantonese fish broth, fried bread, kumquat slice

2018 Chateau Campuget Viognier, Rhône Valley, France

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Roast duck and mushroom pancake

Handmade steamed prawn and pumpkin dumplings, prawn broth

2017 Pittnauer Zweigelt/Blaufränkisch, Burgenland, Austria

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Shantung lamb belly with cashew nuts paste and shallot oil

2018 Traviarti 'Rosso' Nebbiolo/Barbera/Cabernet, Beechworth, VIC

OR

Fish of the day

2017 Domaine Naturaliste 'Floris' Chardonnay, Margaret River, WA

Sweet and spicy eggplant, sesame, fried shallot

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Dessert of the day

2013 Terre à Terre Botrytis Pinot Gris, Wrattenbully, SA

\$88 per person

(optional)

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