

*Our menu is aptly described as modern food with hints of Asian flavours. The food is designed to be homely and fun to eat, rather than over garnished. The dishes are made to be shared.*

## **Bite Size**

Szechuan peanuts	6
Appellation oyster, bonito soy (each)	6.5
Grilled cucumber, macadamia milk, Karasumi 🌿	8
Asparagus, Sweet Potato, Savoury Doughnut 🌿	12
Crispy potato & nori 🌿	9
King oyster mushrooms skewer (each)	8
Kingfish tartare, green chilli, pumpkin seeds 🌿	24

## **Sizeable Entrees**

Egg salad, salmon caviar, shokupan 🌿 🍷	14
Fried quail, watermelon, & cucumber 🌿	33
Lamb ribs, burnt soy, ginger & radish 🌿	30
Grilled Octopus, broad bean, fennel, garlic	24

## **Main**

Steamed market fish, tomato sambal 🍷	46
Schultz suckling pig, pickled chilli 🍷	42
Half-roasted duck, wok-tossed leg	56
Steamed eggplant, shiitake mushroom, chilli 🍷	28
Wagyu(MB7-9+), kimchi, charred onion (150g)	85



## Vegetables & Rice

Brisket fried rice 	19
Wokked seasonal greens 	14
Steamed Koshihikari rice	5

## Desserts

Sake crème caramel 	12
Peach & almond tart, cream cheese, tea glaze 	12
Passionfruit granita, coconut, mango	12

## Chef's menu \$90 per person (table participation required)

Take the guesswork out and trust chef Andrew Birse to select your food and dessert. 4 bite-sized entrees, 2 mains, 1 vegetable, 1 rice, and 1 dessert. Can cater to dietary requirements.

### Allergen Info

 contains peanuts	 vegetarian optional
 contains mushrooms	 mushroom optional
 contains gluten	 gluten free optional
 contains dairy	 dairy free optional
 contains shellfish	

One bill per table,  
Allergies will be catered to as best as possible when notified at time of booking  
Seating is 2 hours unless arranged prior



## Bar Menu

Szechuan peanuts 🥜 6

King oyster mushroom skewers 🍄 8 *each*

Grilled cucumber, macadamia milk, karasumi 8

Egg salad, salmon caviar, shokupan 🍷 🌿 14

Asparagus, sweet potato, savoury doughnut 🌿 12

Kingfish tartare, green chilli, pumpkin seeds 24

Crispy potato & nori 🌿 9

Grilled octopus, broad bean, fennel, garlic 19

Brisket fried rice 🌿 19

Lamb ribs, burnt soy, ginger & radish 30

Fried quail, watermelon, & cucumber 🌿 33

Tomato, sesame tofu, & herb salad 14

One bill per table,  
Allergies will be catered to as best as possible when notified at time of  
booking  
Seating is 2 hours unless arranged prior



Bar grazing menu available on request

a selection of our bar foods

\$45 per person

(table participation required)

One bill per table,  
Allergies will be catered to as best as possible when notified at time of  
booking  
Seating is 2 hours unless arranged prior



*Our Favourite Wine Suggestions:*

**White**

Domaine Christian Salmon Sancerre	88
Guigal Saint-Joseph Lieu-Dit	178

**Red**

Mr Blacks Aroma of Allies Aglianico	66
Chatto Marion Pinot Noir	148

As we are small sized venue, for groups of 8 or larger, we do require everyone to be dining on the set menus.

Alternative set menus for large groups can be arranged to cater to different budgets.

One bill per table,  
Allergies will be catered to as best as possible when notified at time of booking  
Seating is 2 hours unless arranged prior