

## RAW

local sashimi, umeboshi plum,  
fingerlime + citrus soy [gf] 29

betel leaf, hot smoked fish,  
coconut, peanut relish, fragrant  
herbs 4 pce [gf] 22

## BAO \$10ea

cauliflower, carrot pickle, cashew  
mayo, gochujang chilli [ve]

pork belly, kimchi, sriracha mayo,  
lettuce + herbs

## SMALL PLATES

bulgogi eggplant, cress, mint, lime  
+ cucumber, peanut milk  
[ve + gf] 22

prawn shumai dumplings,  
chilli + shallot 4pce 26

malaysian pancake, kangaroo  
rendang w preserved lime  
yoghurt 2pce 26

chilli glazed hibachi grilled octopus,  
ginger mayo [gf] 2pce 34

chicken larb, lime, chilli,  
lemongrass, toasted rice [gf] 26

miso potato, spiced gravy,  
prawns, chives [gf] 28

panko crumbed mittagong  
mushrooms, katsu curry, shaved  
cabbage [ve] 24

lamb skewer, soy, white pepper,  
shishito peppers, tare + ginger  
mayo [gf] 2pce 30

GWYLO char kway teow flat rice  
noodle, tofu, garlic chives,  
greens [ve + gf] 28

free range crispy coconut chicken,  
crushed cucumber, chilli +  
tamarind [gf] 38

## SIDE

asian greens, mushroom dashi  
[gf] 14

steamed rice 7

\* gf [gluten free]

\* ve [vegan]

...or let us feed you! Ask about our set  
menu options...

## BIGGER

okononiyaki, pumpkin, cabbage,  
garlic chives, tonkatsu, cashew  
cream + katsuobushi  
\*can be made vegan 34

hibachi grilled market fish, crispy  
potato, leek + togarashi  
[gf] \*contains chicken 50

balinese roasted pork belly,  
sambal matah, beansprouts, snake  
beans lime + coconut  
\*contains shrimp 42

massaman duck curry, sweet  
potato, peanut, charred pineapple  
relish [gf] \*contains shrimp 36

grade 4 wagyu beef rump cap,  
fermented tomato, thai basil, tare  
350gm 54

## SWEETS

vietnamese caramel flan [gf]  
12

banana, whipped coconut +  
vanilla bean, miso caramel, nut  
crumble [ve gf] 14

wattleseed semifreddo,  
strawberry sorbet, strawberries +  
kaffir [gf] 18