



4 Course Tasting Menu \$65

6 Course Tasting Menu \$85 + Wine Match \$60

Snacks

Freshly shucked oyster, tosazu	4
Crispy fried turnip cakes, nori vinegar dipping sauce	13
Tempura bug tails, sesame yuzu mayonnaise.....	13
Kangaroo, quandong chutney, salt & vinegar cracker.....	15

Entrees

Candy pork belly, pickled papaya, nam jim.....	17
Tofu chilli hot pot, scorched zucchini, Chinese doughnut.....	15
Sake washed tuna, crispy soybean, yuzu jelly.....	19
Sher wagyu dumplings, sesame scorched wombok, black pepper dressing.....	19

Mains

Roasted pumpkin & almond tortellini, buttermilk, sage.....	28
Crispy fried Masterstock chicken, confit black beans, Shaoxing dressing.....	39
Humpty Doo barramundi, kohlrabi, scallops, black garlic dressing.....	40
Sichuan salted duck, pickled carrot salad, 5 spice caramel.....	42
Slow cooked lamb shoulder, salt bush, pickles, caramelised yoghurt.....	43

Sides

Green leaf salad, beans, radish & ginger dressing.....	9
Shoestring fries, sriracha salt.....	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'.....	9

****Menu items subject to change**