

S N A C K S

steamed edamame with lapsang souchong salt	7
seaweed rice cracker with avocado mousse and togarashi	7
lap cheong radish cake with chilli soy mayo	8
prawn and pork spring rolls, native currant dipping sauce (4pc)	12
shantung chicken steamed mantou	8ea
pork king and apple kimchi steamed mantou	8ea
tempura king prawn and wasabi mayo steamed mantou	8ea
kung pao lamb ribs with pickled ginger	14
magic chilli squid with multi sauce	12
miso roast pumpkin dumplings with burnt chilli butter (6pc)	10
garlic and lime chicken wings	10
salt and pepper rock oysters (6pc)	24

R I C E & N O O D L E S

glutenous rice wine & chicken maryland noodle soup	18
native pepper leaf beef cheek with taro and crispy noodles	20
katsu chicken noodle salad	19
bbq slipper lobster with xo glass noodles (add tyrant ants + 4)	28
duck and broccoli fried rice with chicken floss	19
exotic mushroom and burnt onion fried wild rice	18

H O U S E S P E C I A L

all house specials served with steamed rice

smoked eggplant ragu with tofu puffs and chilli shiso granola	25
lemon myrtle hainanese spatchcock with ginger jam	27
red tofu pork belly with charred broccolini	26
sambal king prawns with okra	29
fried garfish with potato noodle and fennel salad with white soy	25
flank steak with soy glaze, braised radicchio and tasmanian wasabi	28

S I D E S

five spice braised tofu with green beans	10
wok tossed gai lan in garlic	10
steamed rice	5

9 D I S H R O U L E T T E B A N Q U E T whole table only 45pp

D E S S E R T

brioche french toast with jasmine poached pear and vanilla bean ice cream	12
banana bread fried chocolate ice cream with malted honeycomb	12
yuzu tofu cream caramel with citrus and mint	12

tell us your dietary requirements before ordering so we can keep it real for you!

natural nine

Lunch 12pm til 2:30pm
Dinner 5:30pm til 10pm