

SNACKS

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

RICE & NOODLES

glutenous rice wine & duck maryland noodle soup	21
native pepper leaf beef cheek with taro and crispy noodles	20
katsu chicken noodle salad	21
bbq slipper lobster with xo glass noodles	28
duck and broccoli fried rice with chicken floss	20
exotic mushroom and burnt onion fried wild rice	19

HOUSE SPECIAL

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	27
sambal king prawns with okra	29
salmon fillet with potato noodle & fennel salad and white soy	29
flank steak with soy glaze, braised radicchio and tasmanian wasabi	29

SIDES

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

9 DISH ROULETTE BANQUET whole table only **45pp**

DESSERT

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