

S N A C K S

steamed edamame with lapsang souchong salt	8
garlic and chilli cucumber	6
chicken and lemon myrtle taro cake (2pc)	10
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

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

glutenous rice wine & duck maryland noodle soup	21
native pepper leaf beef and warrigal greens with crispy noodles	21
katsu chicken noodle salad	22
bbq slipper lobster with xo glass noodles	29
duck and broccoli fried rice with chicken floss	20
exotic mushroom and burnt onion fried wild rice	19

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

all house specials served with steamed rice

spring zucchini & crisp flowers with sambal onion	26
grilled sichuan spiced chicken with miso soy braised cabbage	28
red tofu pork belly with broccolini	27
asam chilli squid with okra	26
lemongrass poached salmon with grilled asparagus and nasturtium	29
flank steak with soy glaze, charred baby corn and tasmanian wasabi	29

S I D E S

five spice braised tofu with green beans	10
stir fried greens in ginger and native currents	10
steamed rice	5



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

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

48pp

D E S S E R T S

red bean waffle with chocolate icecream and salted caramel	12
rose steamed mantou with pistachio icecream and strawberries	12
bubble milk tea mousse with malt wafer	12

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



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