

S N A C K S

steamed edamame with lapsang souchong salt	7
potato noodles with chilli and sesame	7
chicken and lemon myrtle taro cake (2pc)	8
chicken & shiitake steam bun	8ea
char sui pork belly & crackling steam bun	8ea
poached prawn & avocado steam bun with flying fish roe	8ea
vegetable spring rolls, native currant dipping sauce (4pc)	10
magic chilli squid with multi sauce	12
chicken and prawn dumplings with wasabi soy (6pc)	12
hot & sticky quandong chicken wings	10
kung pao lamb ribs with pickled ginger	14

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

exotic mushroom and soy bean fried wild rice	20
duck & broccoli fried rice with chicken floss	21
glutenous rice wine & duck maryland noodle soup	21
tyrant ants climbing trees (our chinese bolognese)	22
sha cha beef short rib with egg noodles & thai basil	24
bbq slipper lobster with xo glass noodles	31
asam chilli squid with okra	26
salmon fillet with green papaya, crispy whitebait & native lime dressing	31
silken tofu with dashi broth, lotus root & grilled eggplant	27
grilled sichuan spiced chicken with miso soy braised cabbage	27
master stock braised pork belly with bush tomato jam	28
sirloin steak with picked exotic mushrooms & tanami fire salt	32

S I D E S

steamed bok choy with braised daikon and crisp garlic	10
wok tossed wombok with tofu & wood ear mushrooms	10
steamed rice <small>small / large</small>	3/5

9 D I S H R O U L E T T E B A N Q U E T whole table only **49pp**



seven days
lunch 12pm til 2:30pm
dinner 5:30pm til 10pm

chef's selection of snacks & house specials with rice, side & dessert

D E S S E R T S

red bean waffle with chocolate icecream & salted caramel	12
coconut and pandan semifreddo with macadamia praline & passionfruit	12
mulberry leaf crème brulee	12

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



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