

A P P E T I S E R S

steamed edamame with smoked tea salt	7
crispy fried white bait with tom yum mayo	9
prawn toast spring rolls & native currant dipping sauce (3pc)	10
scallop & garlic chive sui mai (4pc)	12
chicken & prawn stuffed shiitake mushroom (3pc)	8
hot & sticky quandong chicken wings	10
chicken and lemon myrtle taro cake (2pc)	8
smoked duck sticky rice cigar (2pc)	9
chilli pork dumplings (5pc)	12
poached prawn & avocado steam bun with flying fish roe	8ea
chicken & shiitake steam bun	8ea
kung pao pork belly and cucumber steam bun	8ea

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	22
glutenous rice wine & duck maryland noodle soup	23
real tyrant ants climbing trees (our chinese bolognese)	23
bbq slipper lobster with xo glass noodles	31
silken tofu with dashi broth, lotus root & grilled eggplant	27
grilled sambal squid with green paw paw & native lime dressing	28
nori crusted salmon with potato noodles & crispy kale	31
charred sichuan chicken with cashews & kung pao brussel sprouts	28
master stock braised pork belly with bush tomato jam	29
spiced pressed lamb breast with apple & soured cabbage	31
sirloin steak with pickled exotic mushrooms & tanami fire salt	33

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

chef's selection of appetisers & 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

let us know your dietary requirements before ordering so we can sort it out for you!



#NATURALNINECBR

seven days
yum cha lunch 12pm til 3pm
dinner 5:30pm til 10pm