

Choose for the group, 3 x small plates, 1 large plate & Dessert \$45 per head minimum 2 guests.

Additional Courses at Individual costs

Food Allergies - Please tell your waiter, as dishes need to be modified



Small Plate Options

Freshly shucked oysters. *GF, F*

Selection of premium fresh seafood with pickled ginger, cucumber and wasabi. *GF, F *\$10 surcharge.*

Yellowfin tuna tartare, wasabi mayo, furikake, rice crackers. *F, GF*

Hiramasa Kingfish sashimi, green nam jim, fresh lime, coconut. *GF*

Atlantic salmon sashimi, ponzu shoyu, Japanese 7 pepper, nori. *GF, F*

Jumbo scallops sashimi, charred gochujang mayonnaise, green onion. *GF*

Pork belly bao's, kimchi, soy mayonnaise.

House made Chinese dumplings

Korean Kara Age Chicken, kimchi mayonnaise, cucumber pickle. *GF, F*

Twice cooked pork hock, 5 spice salt. *GF, F*

Pork and vegetable gyoza

Chinese style vegetarian spring rolls

Wagyu beef dumplings, house made chilli vinegar

Miso roasted pumpkin, pickled shimeji, furikake, silken tofu. *GF*

Squid, nouc cham, kaffir lime and chilli salt, herbs. *GF*

Sweet corn and coriander fritters coated in chilli caramel

Korean chicken wings, Sichuan pepper, roasted rice. *F*

Pulled pork pancakes, soft herb salad, chilli plum sauce

STEAM

Large Plate Options

Pad Thai rice noodles, bean shoots, prawn and peanuts.

Twice cooked pork belly with chilli jam, Som Tum Salad. *GF*

Crispy skin Barramundi fillet, roasted chilli sambal, green mango salad

Nasi goreng - Indonesian fried rice with chicken, salted cucumber, fried egg, cassava crackers

Vegetarian Massaman curry, roasted cauliflower, pumpkin, cherry tomatoes, Asian herbs, peanuts and kaffir lime.
GF, V

Balinese Bumbu curry, rockling and prawns, cherry tomato, snake beans. *GF*

Thai chicken & pomelo salad, coconut, kaffir lime, cherry tomato
Asian herbs, tom yum dressing. *GF*

Sizzling Eye fillet medallion (200g), ginger, spring onion and chilli dressing.
* $\$10$ surcharge

Add on's (addition charge)

Stir fry Asian green vegetables, ginger soy glaze

Vietnamese coleslaw, nouc cham dressing, Asian herbs *GF*

Steamed jasmine rice

Dessert Options

Tapioca pudding, passionfruit, kaffir lime, coconut. *V, GF, Dairy free,*

Layered terrine of seasonal sorbet, lychee, passionfruit and lime,
crunchy meringues & pink guava gel. *V, GF, Dairy Free*

Vanilla & Pandan panna cotta, sweet jackfruit, black sticky rice. *GF, Dairy Free*

Salted Chocolate brownie, Sunny ridge strawberries, raspberry sorbet.