

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

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## ***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.