

Menu

Oysters and Platters

COLD

Tasting plate (18) - 6 of each from the cold selection below	62
Natural, French shallots, toasted pink peppercorn, kosher salt (G,D)	24/44
Sambal, kafir lime, Thai chilli, lemongrass, garlic, crispy shallots (G,D)	25/45
Smoked salmon, flamed smoked salmon mousseline, black tobiko, crunchy shallot (G)	28/48

HOT

Tasting plate (18) - 6 of each from the hot selection below	64
Mornay, roasted black garlic bechamel, gruyere cheese, miso panko crumb	25/44
Tempura, carbonated batter, yuzu mayo, ponzu shoyu, togarashi spice	26/46
Our Kilpatrick, charred bacon, truffle balsamic cream, pork floss	28/48

Starters and Shares

Edamame Wok-grilled edamame, black garlic salt (G,D)	9
Gyoza Crispy fried pork gyoza, ponzu aioli	16
Rice paper spring rolls (4) Char-grilled Angus beef spring rolls, sriracha mayo, nahm jim (G)	18
Calamari Simply fried, herbs, chilli, Vietnamese lime aioli, petite papaya salad (G)	18.5
Bao buns (2) Tempura Moreton Bay bugs, pickled radish, sriracha mayo, charcoal bun	18.5
Pulled Peking duck, spiced plum sauce, cucumber, charcoal bun (D)	19
Scallops Seared scallops, crispy pork belly, infused sea lettuce, miso mayo, yuzu glaze, puffed rice crisp (G)	19.5
Crispy prawns Crunchy prawns, paprika salt, lemon pepper, chilli, garlic aioli (G)	19.5
Charred carpaccio Paper thin Angus, citrus soy, wasabi aioli, dehydrated olives, caper berries, white truffle EVOO (G)	19.5
Seared tuna Cha soba noodle, wakame, ponzu, black sesame mayo, crushed wasabi peas, roasted nori	21.5
Roll-ups (3) Grilled garlic king prawns, chunky crab aioli, pork floss, chilli, green onion	21.5

Pots and Woks

Bolognese Ladybird Fujian fat noodles, pulled beef & pork bolognese traditionally cooked overnight	28
Curry House-made red curry, 18hr wagyu brisket, mushrooms, broccolini, toasted coconut (G,D)	28
Chicken Kung Pao mouth numbing chicken, green onion, dried chilli Szechuan peppercorn, toasted cashews (G,D)	28.5
BBQ chargrilled beef Crying tiger, Thai style slices of chargrilled rare beef, lettuce, herbs, nahm jim jaew with chilli dipping sauce (G,D)	31.5
Pork Teeth sticking pork belly, spiced pumpkin puree, caramelised lime, papaya slaw (G,D)	34
Duck Vietnamese style roast duck leg, tamarind, orange glaze, potato gnocchi, bean kernels, mushroom, Pho ga broth (G)	37
Seafood pasta Linguine pasta, king prawns, calamari, fresh chilli, garlic, Kizakura sake	38.5
Salmon Miso glazed sous vide fillet, char finished, Japanese slaw, sesame ponzu beurre blanc (G)	39

Sides

Any 3 for \$29

Steamed jasmine rice, black sesame, spring onion (G,D)	6
Charred broccolini, edamame kernels, crunchy shallot, sesame, hoisin (G,D)	12
Japanese style coleslaw, shaved cabbage, seaweed salad, ponzu mayo, roasted nori (G)	12
French fries, five spiced russet hand cut fries, truffled Dijon mayo (G)	12.5
Mushrooms, shiitake, portobello, enoki, miso glaze (G)	13
Duck fat roast potatoes (G)	13
Lettuce and pea shoot salad, cucumber, pear, fried shallot, Thai dressing (G,D)	13
Roast pumpkin, rocket, ricotta piemontese, maple balsamic glaze, toasted seeds, currants (G)	14
Japanese fried rice, grilled egg, green shallots, smoky bacon (G)	14.5

Grills from Land and Sea

Petit fillet	160g	MSA	VIC	Grass	26
Eye fillet	250g	MSA	VIC	Grass	38
Scotch fillet	300g	ANGUS	QLD	Grain	39
Wagyu rump	300g	MBS 8	QLD	Grain	48

Grilled garlic King prawn cutlets, Mooloolaba (G)
Chef recommends- Truffled bearnaise

All our grills are served with
 charred broccolini (G)

Or

Japanese style coleslaw, shaved cabbage, seaweed salad,
 ponzu mayo, roasted nori (G)

Sauces available for your selection

Truffled bearnaise (G) | Mixed mushroom with miso (D)
 Szechuan peppercorn (G) | Red wine jus (G)

Condiments

Truffled Dijon mustard (G,D) | Hot English mustard (G,D)
 Wholegrain mustard (G,D) | Barossa horseradish (G,D)

Check out
 our amazing
 cocktails
 on the back

To Share

Whole fish 85
 Fried, tapioca dusted whole fish of the day, served off the bone, tamarind glaze (G)
 Served with sides of,
 Our Japanese fried rice and green papaya slaw, cucumber, carrot,
 toasted seeds, nahm jim (G)

Beef 89
 1kg Confit of wagyu brisket, slow-cooked, chargrilled, shiitake mushroom jus (G)
 Served with sides of,
 Duck fat roast potatoes (G)
 Lettuce and pea shoot salad, cucumber, pear, fried shallot, Thai dressing (G,D)

Lamb 95
 Saltbush lamb rack, sous vide 24 hours at 58°, garlic, rosemary, red wine jus (G,D)
 Served with sides of,
 Duck fat roast potatoes (G)
 Roast pumpkin, rocket, ricotta piemontese, maple balsamic glaze,
 toasted seeds, currants (G,D)

Dessert

Black & white chocolate mousse, vanilla ice cream, pistachio praline (G) 16
Lemongrass panna cotta, mango sorbet, sesame brittle, pink floss (G) 16
-28° torched chocolate ganache, cocoa foam blanc, blueberry (G) 17
Classic vanilla creme brulee, lychee, fresh berries, mint (G) 18

Cheese

Australian farmhouse cheese, garlic honey, muscatel, fresh fruit, gluten free crackers
 Vintage Black Label Cheddar, King Island, TAS
 Triple Cream Brie, Seal Bay, TAS
 Roaring 40's Blue, King Island, TAS
Select One Cheese \$16 | Two Cheeses \$22 | Three Cheeses \$26

Chocolate & Cheese (for two) 32
 -28° torched chocolate ganache, cocoa foam blanc, blueberry (G)
 Your selection of two cheeses with garlic honey, muscatel, fresh fruit, gluten free crackers