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Prawn Toast, Tobiko & Prawn Mayo	8 ea
Masterstock Pork Hock, Chilli Vinegar	15
Mountain Pepper Calamari, Chilli Kewpie (GF)	18
Crispy Pigs Ears, Sichuan Oil (GF)	16
Tasmanian Salmon Tartare, Salmon Roe, Salted Plum (GF*)	22
King Oyster Mushrooms, Shimeji, Pickled White Woodear (V,VG,GF)	16
Buttermilk Fried Chicken Ribs, Yuzu Mayo	18
Sichuan Sesame Wontons (V,VG)	14
Truffle Mushroom Dumpling (V,VG)	15
Hot & Sour Pork Xiao Long Bao	15
Truffle Pork Siu Mai	17

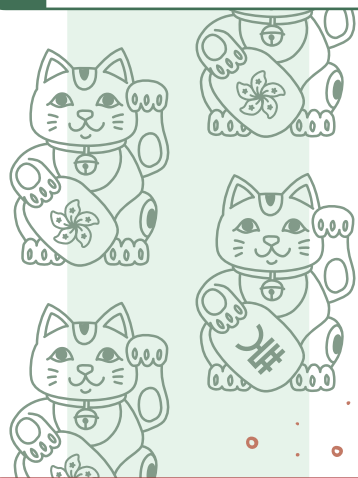
**M
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Sweet & Sour Pork Neck, Grilled Pineapple (GF)	28
Wagyu MB6+ Rump Cap Char Siu, Scallion Relish	45
Roasted Duck Breast, Hoi Sin, Compressed Cucumber	36
Add Pancake	8



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Stir Fried King Prawns, Black Bean, Glass Noodles (GF)	36
Steamed Murray Cod, 2yr Aged Soy & Sesame	40



**V
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Grilled Eggplant, Fermented Bean Sauce, Artichoke Chips (V,VG)	26
Heirloom Carrot, Pea Shoots, Red Vinegar (GF,V,VG)	24

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Steamed Short Grain Rice (GF,V,VG)	5
XO Fried Rice, Wok Fried Egg (V*,VG)	18
Garlic Gai Lan (GF,V*,VG*)	14
Silken Tofu, Dried Shrimp (V*,VG*)	16

**F
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FEED ME

Chef's selection of menu favorites with 6 dishes to share!

VEGETARIAN

For our vego friends, we got you!

65

**F
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LUX ME

Level up your dining experience with a selection of 7 boujee dishes.

79

Looking for something sweet? Speak to our staff for dessert options.

Please advise staff if you have any dietary requirements.

*We are unable to guarantee that any dish is completely free of traces of allergen elements.

A surcharge of 10% applies on Public Holidays. Credit card surcharges apply.

V: Vegetarian GF: Gluten Free VG: Vegan V*: Vegetarian option VG*: Vegan option GF*: Gluten Free Option