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Pacific Oyster, Natural or HK Kilpatrick (GF) <i>+ NV Chandon Brut, Coldstream VIC</i>	6ea 16
Prawn Toast, Tobiko, Prawn Mayo (GF*) <i>+ 2019 Orlando "Hilary" Chardonnay, Adelaide Hills SA</i>	9ea 16
18 Hours Baby Abalone, Glass Noodle, Caviar <i>+ 2018 Anderson & March 'Parell' Albariño, Alpine Valleys VIC</i>	12ea 18
Drunken Chicken Breast, Pickled Goji Berry, Chicken Crackling	22
Crispy Pigs Ears, Sichuan Oil (GF) <i>+ Tsing Tao</i>	19 10
King Oyster Mushrooms, Shimeji, Pickled White Woodear (GF,V,VG)	19
Buttermilk Fried Chicken Tenders, Gochujang Mayo	20
Deep Fried Silken Tofu, Typhoon Shelter, Black Garlic Mayo	16
Honey Soy Sticky Pork Ribs, Pickled Green Chilli	23
Hokkaido Scallops, White Soy Ponzu, Yuzu Gel, Rice Cracker	24
OmniMeat Wonton, Sichuan Sesame Sauce (V,VG)	16
Truffle Pork & Prawn Siu Mai <i>+ 2019 G.D. Vajra Langhe Rosso Nebbiolo Blend, Piedmont ITA</i>	18 18

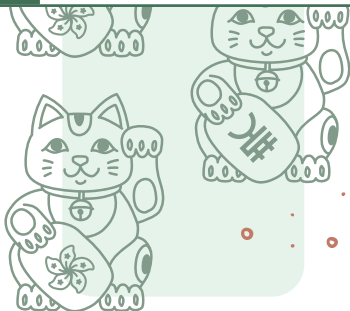
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Barley Fed Beef Short Ribs, Mustard & Spring Onion Relish, Pickled Radish <i>+ 2017 Terrazas Reserva Malbec, Mendoza, ARG</i>	44 16
Roasted Duck Breast, Rhubarb & Plum, Cabbage & Spring Onion <i>+ 2018 Domaine Olivier Morin 'Constance' Pinot Noir, Burgundy FRA</i>	38 20
Whole Fried Snapper, Fish Sauce Caramel, Thai Basil (GF) <i>+ 2020 Rocky Gully Riesling, Frankland River WA</i>	MP 13
500g Flinders + Co. T-Bone, Supreme Jus, XO Butter (GF*) <i>+ 2019 Orlando 'Cellar 13' Grenache, Barossa Valley SA</i>	98 16
Grilled Eggplant, Fermented Bean Sauce, Artichoke Chips (V,VG) <i>+ 2020 Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley SA</i>	26 15



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Steamed Gailan, Ginger Garlic, Oyster Sauce (GF*,V*,VG*)	15
Lap Cheong Fried Rice, Tobiko, Crispy Silverfish (GF, V*, VG*) <i>*Add XO Option Available</i>	20 3
Steamed Short Grain Rice	4PP



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 15% 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 MP: Market Price

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Hokkaido Scallops, White Soy Ponzu, Yuzu Gel, Rice Cracker
Drunken Chicken Breast, Pickled Goji Berry, Chicken Crackling
OmniMeat Wonton, Sichuan Sesame Sauce (V,VG)
Barley Fed Beef Short Ribs, Mustard & Spring Onion Relish,
Pickled Radish
Steamed Gailan, Ginger Garlic, Oyster Sauce
Noodles
Choux Au Craquelin, Salted Duck Egg Custard (V)

\$68PP

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King Oyster Mushrooms, Shimeji, Pickled White Wood ear (VG,GF)
Deep Fried Silken Tofu, Typhoon Shelter, Black Garlic Mayo
OmniMeat Wonton, Sichuan Sesame Wontons (VG)
Grilled Eggplant, Fermented Bean Sauce, Artichoke Chips (VG)
Steamed Gailan, Ginger Garlic, Oyster Sauce
Choux au Craquelin, Salted Duck Egg Custard (V)

\$68PP

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Prawn Toast, Tobiko & Prawn Mayo
18 Hours Baby Abalone, Glass Noodle, Caviar
Drunken Chicken Breast, Pickled Goji Berry, Chicken Crackling
Truffle Pork & Prawn Siu Mai
500g Flinders + Co. T-Bone, Supreme Jus, XO Butter
Steamed Gailan, Ginger Garlic, Oyster Sauce
Dark Choc, Mandarin Caramel,
Brandy Macerated Strawberries

\$105PP

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Truffle Pork & Prawn Siu Mai
Choice of
Stir Fried Rice Noodles, Dark Soy
or
Fried Rice with Baby Corn & Peas
Choux au Craquelin, Salted Duck Egg Custard (V)
Choice of Drink (Excludes Mocktails)

†For kids 13 and under.

\$25PP