



Our menu predominantly reflects the flavours of South East Asia. The dishes are designed to share and roll out of our kitchen as soon as they're ready, regardless of the size of your group.

Don't be shy, order a selection of small and large plates. Pass them around and share with friends.

## Can't decide?

Just say "Feed Me" and we'll serve up a selection of our favourite dishes

We will always do our best to accommodate your allergies but we can't guarantee that trace elements of ingredients will not be present

One bill per table.

A 15% surcharge applies on public holidays

Credit card and contactless payments incur a 2.4% surcharge

## raw / cured / chilled

<b>Market Oysters (6)</b>	
Raw - pickled ginger mignonette/ tobiko	42
Tempura - wakame salad/ nori/ wasabi	45
<b>Kingfish Sashimi</b>	28
nam jim/ kaffir lime/ coconut yoghurt/ toasted rice	
<b>Tuna Sashimi</b>	29
wasabi-avocado mousse/ enoki/ cucumber/ citrus ponzu/ tobiko	
<b>Coconut Lime Ceviche</b>	29
local fish/ chilli/ coriander/ tobiko/ sesame rice crackers	
<b>Mitsu Sashimi</b>	42
tuna/ salmon/ kingfish/ ginger/ fingerlime/ shoyu	
<b>Salmon Tiradito</b>	32
passionfruit aji sauce/ pickled shallots/ coriander	
<b>Sichuan Bang Bang Chicken</b>	25
black vinegar/ chilli/ sesame/ peanuts/ cucumber	
<b>Vietnamese Prawn &amp; Pork Rolls</b>	24
vermicelli/ fresh herbs/ nuoc cham	
<b>Burrata</b>	28
shandong sauce/ chilli crisp/ sesame/ chinese doughnut	

## dumplings

<b>Three Mushroom Dumplings (6)</b>	22
bamboo shoots/ spring onion/ black vinegar-chilli oil	
<b>Chicken &amp; Prawn Dumplings (6)</b>	25
chilli/ lime/ aromatic bone broth/ prawn oil	
<b>Lamb &amp; Wild Mushroom Dumplings (6)</b>	25
coconut/ lemongrass/ galangal/ chilli oil	

## small shares

<b>Sticky Fried Chicken</b>	25
hot and tangy ketchup/ sesame/ toasted peanuts	
<b>Crispy Cauliflower Bites</b>	22
bang bang sauce	
<b>Garlic-Ginger Tofu &amp; Eggplant</b>	23
miso caramel/ pickled ginger/ sesame	
<b>Prawn Cutlets</b>	27
young green rice crust/ thai "crack sauce"/ chilli salt	
<b>Isaan Chicken Larb Lettuce Cups (3)</b>	24
lime, chilli, fresh herbs, toasted rice	

## bigger shares

<b>Whole Steamed Fish</b>	49
ginger/ spring onion/ soy/ sesame oil	
<b>Pad Thai Noodles</b>	34
chicken/ tofu/ sprouts/ spring onion/ roasted peanuts	
<b>Twiced Cooked Crispy Pork Belly</b>	39
tamarind chilli caramel/ mango and fragrant herb salad	
<b>Nikkei Steak</b>	44
yakiniku/ chimichurri/ straw potatoes	
<b>Wok Fried Drunken Noodles</b>	33
prawns/ squid/ thai basil/ godmother sauce	
<b>Twice Cooked Duck Bao</b>	38
vinegar-plum sauce/ cucumber/ chinese lotus bun	
<b>Slow Cooked Lamb Shoulder</b>	40
sichuan sauce/ coriander & mint gremolata/ chilli oil	

## salad / a bit more

<b>Crispy Fish &amp; Green Apple Salad</b>	29
sour herbs/ lemongrass/ chilli/ lime/ roasted rice	
<b>Chilled Prawn &amp; Young Papaya Salad</b>	34
crispy pork/ cucumber/ pulled herbs/ nuoc cham/ crispy shallot	
<b>Edamame</b>	11
lime/ sea salt	
<b>Smashed Cucumber Salad</b>	18
sesame/ black vinegar/ chilli oil	
<b>Wok Fried Asian Greens</b>	24
chilli/ garlic/ soy/ sesame	
<b>Jasmine Rice (serves 2)</b>	6

## sweet stuff

<b>Passionfruit Pavlova</b>	18.5
panna cotta/ banana/ passionfruit ice cream/ pashmak	
<b>Dark Chocolate</b>	18.5
chocolate soil/ honeycombe toffee/ raspberry sorbet/ praline crumb/ berries	
<b>Coconut &amp; Kaffir Lime Panna cotta</b>	19
tropical fruit/ mango sorbet/ latik	
<b>Dessert Plank</b>	55
chef's tasting platter of desserts	

## feed me!

Minimum 4 people

Option 1 - 69 PP / Chef's Selection

Option 2 - 85 PP / Primo Selection