**small things**

***Steamed Dumplings (6) (VO) $15***
Please ask our staff for todays dumplings!

**House Made Dim Sims (6) $16**
Pork, chicken, cabbage & shallot in wonton pastry, sticky sweet soy

**Crispy Calamari (GF) $18**
Flash fried coated calamari, chilli caramel, yuzu mayo, micro herbs

**Crispy Prawn & Chicken Spring Rolls (3) $16**
Prawn & chicken spring rolls with cabbage, lemon grass, chilli, garlic, ginger & kaffir lime served w house made sweet chilli sauce

**Peking duck Pancakes (6) $18**
House made peking duck breast with thin pancakes, hoisin, cucumber, spring onion & chilli

**Son In Law Eggs (6) (V) $15**
Crispy soft boiled eggs, chilli caramel, spring onion, Thai basil & fried shallots

**Japanese Style Crispy Popcorn Chicken $16**
Spiced coated chicken, Japanese BBQ sauce, kewpie mayo

**Wagyu Beef Betel Leaf (VO) (3) (GF) $18**
Ground wagyu beef, tamarind relish, mint, coriander, chilli, pomegranate & peanuts served on betel leaves

**Singapore Chilli Crab (GF) $19**
Stir fried mud & blue swimmer crab in tomato & chilli sauce, served w fresh spring onion, coriander & chilli

**Traditional Chicken Laap $16**
Ground chicken mince w galangal, kaffir lime, lemon grass, ground rice, shallots, spring onion, coriander, chilli & mint served w iceberg lettuce & fresh raw vegetable & herb salad

**Sweet Potato Fries (GF) $9**
Spiced chilli salt, sriracha mayo & house made sweet chilli

**Asian Vegetable Fritters (V) (6) $16**
Vegetable fritters w cabbage, bean shoots, carrot, spring onion, tofu, shitake mushroom & coriander served w house made hot chilli sauce & fresh lime

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**big things**

**Korean Beef Bulgogi $28**
Marinated stir fried beef sirloin w garlic, Asian pear, spring onion, soy & sesame

**Vietnamese BBQ Chicken (GF) $28**
Marinated BBQ chicken in kaffir lime, garlic, chilli & Vietnamese mint served w fresh Vietnamese slaw & nuoc cham

**Pork Belly Filipino Adobo $30**
Sticky slow cooked marinated pork belly in vinegar & soy served with steamed Asian greens

**Thai Red Eggplant Curry (Vegan) (GF) $26**
Roasted trio of eggplant, house made red curry, coconut, coriander & chilli

**Add Chicken $5**

**Slow Roasted Lamb (GF) $32**
Caramelised slow roasted lamb with lemon grass, coriander, garlic, chilli, cumin & Vietnamese mint

**Indonesian Hot & Sour Seafood Stir-Fry (GF) $35**
Stir fry of mussels, calamari, prawns & scallops, tossed through shallots, ginger, birds eye chilli, cumin, coriander & lemon

**Balinese Chicken Curry (GF) $28**
Authentic Balinese chicken curry w cashew, mango & snake beans

**Slow Cooked Vietnamese Beef Short Ribs (GF) $32**
House made master stock braised short ribs, Vietnamese coffee crust, wilted Asian greens, Vietnamese mint & green chilli

**Dragon Fruit Salad (V) (GF) $26**
Fresh dragon fruit, coconut, mango, coriander, snake beans, chilli & cashews

**Add Chicken $5**

**Steamed Rice $5**

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(THREE | ALL SERVED IN STEAMED LOTUS LEAF BUNS)

**Sweet & Salty Pulled Jackfruit (V) $20**
Glazed marinated pulled jackfruit, chilli, cucumber, daikon, red cabbage, peanuts, spring onion & coriander

**Tamarind Glazed Duck $20**
Pulled tamarind glazed duck, nam jim, cucumber, bean shoots, coriander & chilli

**Spicy Sweet & Sour Pork Belly $20**
Slow cooked glazed pork belly, chunky pineapple chutney, crushed peanuts, coriander & chilli

**Honey, Ginger & Sesame Pulled Chicken $20**
Steamed pulled glazed chicken breast, spring onion, snow peas, coriander, bean shoots & chilli

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**feed me**

Can’t decide? Just say “feed me” and our staff will take care of the rest!

$59 pp
full table must participate

**please note a surcharge of 15% applies on public holidays**