

SNACKS

Raw king fish, burnt blood orange soy, spiced sesame (LD, LG, M) 29

Oysters, chilli finger lime dressing (LD, LG, A) 8 EA | 45 ½ DOZ

5 spices chicken, sichuan pepper (LG) 23

Sesame prawn toast, caviar, fermented chilli mayo (I) 13

Lamb spring rolls (3) mint sauce 24

Pork belly skewer, sweet and sour glaze, pineapple chutney (LD) 13

Spring onion pancakes, whipped tofu, spring onion (LD, VG) 23

Salmon tartare, tarlet, x.o mayo (M) 12

Baby cucumber, yellow rock sugar dressing, chilli oil (LD, LG, VG) 17

Burrata, crispy chilli, chinese donut (V) 25

DUMPLINGS & BAO'S

Prawn and Slipper lobster suimai (3) salmon roe (LD, M) 26

Mushroom dumplings (4) wild broccolini & ginger shiitake (LD, LG, VG) 21

Pan-fried ginger chicken dumplings (6) chilli oil sauce (LD) 26

Spicy pork chilli wontons (6) spring onion, sesame (LD) 23

Crispy chicken bao, honey soy (LD) 14

King oyster mushroom tempura bao, sticky soy, chilli mayo (LD, VG) 12

VEGETABLES

Wok tossed broccolini, chinese olives (LD, VG) 24

Caramel eggplant, tempura style, toasted sesame (LD,, VG) 24

Bang bang brussel sprout, sesame dressing (LD, LG, VG) 23

Seasonal greens, shittake mushroom sauce, crispy shallot, garlic (LD, LG, VG) 23

RICE & NOODLES

Duck fried rice, spring onion (LD LG) 29

Prawn fried rice, sweet corn, flying fish roe (LD, LG) 28

Jasmine rice (LD, LG, VG) 7

Charred noodle roll, garlic shoot, spring onion (LD, LG, VG) 26

CHEFS PICK

BBQ & MAINS

Beef brisket black pepper, garlic shoot, shallot (LD) 44

Pan fried barramundi, green chilli, native sea blight (LD, LG, A) 42

Crispy skin chicken, spiced soy, chinese celery (LD) 39

Braised pork belly, wok tossed kale, pickled mustard green (LD, LG) 42

Roast duck, steamed pancake, cucumber, hoisin (LD, LG) 44

SWEETS

Ginger creme brulee, yuzu curd, honeycomb (LG, V) 16

Chocolate fondant, coconut sorbet (LD, VG) 16

Oolong millefeuille, raspberry gel (V) 16



BANQUET MENU

79 PP (MIN. 2 PEOPLE)

ASK OUR TEAM FOR MORE INFO

THE PERFECT MATCH

47 PP

FROM MOUTH-WATERING BUBBLES TO LUSH
PINOT NOIR, OUR BANQUET WINE PACKAGE IS THE
PERFECT MATCH TO THE SWEET, SOUR, SALTY AND
SPICY CORNERSTONES OF THE MENU

YUM CHA

EVERY SATURDAY & SUNDAY 12PM-3PM

65 PP

ENJOY A SHARED SELECTION OF STARTERS
PLUS YOUR CHOICE OF YUM CHA

BOOZY YUM CHA

39 PP

UPGRADE AND ENJOY A SELECTION OF
COCKTAILS, BEERS, AND WINES

V = VEGETARIAN | VG = VEGAN | LG = LOW GLUTEN | LD = LOW DAIRY | O = OPTION |
SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM, BUT AS OUR MENU IS PREPARED FRESHLY IN KITCHEN, THERE MAY BE TRACE ALLERGENS.
PLEASE NOTE: ALL CREDIT AND DEBIT CARD TRANSACTIONS INCUR A BANK SURCHARGE FEE OF 1.1% + GST. EFTPOS (MUST INSERT CARD & SELECT CHEQUE OR SAVINGS) IS SURCHARGE FREE. 15% PUBLIC HOLIDAY SURCHARGE APPLIES.

MYA TIGER

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