



SMALL PLATES

Edamame , smoked sea salt, togarashi, sesame (gf)(vv) 🌶️	13
Crispy tofu , capsicum, chilli, five spice, garlic crisp (gf)(vv) 🌶️	16
Chicken poppers , tamarind, chilli, toasted coconut, caramalised almonds (gf) 🌶️	22
Free range pork dumplings , scallion, ginger, chef's special marinade, vinegar	20
Crispy soft shell crab , coriander, chilli mayo, cabbage (gf*)	24
Deep fried spring rolls , chicken, prawns, vermicelli, peanuts, namjim (gf)	22
Prawn parcels , red chilli, coconut, lemongrass (gf) 🌶️	22
Raw market fish , coconut, lime, chilli, fresh fruit (gf)	25
Fried caramelised eggplant , tamarind, Sichuan pepper, sesame seeds (gf)(vv) 🌶️	20

LARGE PLATES

Crispy chicken , teriyaki sauce, toasted sesame seeds, green apple kale slaw (gf*)(vv* - 28)	34
Red duck curry , lychees, cherry tomatoes, basil, lime 🌶️🌶️	43
Slow braised Angus beef ribs , sweet barbeque sauce, market vegetables	43
Baked yum yum prawns , spaghetti, mushrooms, homemade yum yum sauce, sesame 🌶️	39
Sliced free range pork belly roll , egg noodles, szechuan chili oil, black vinegar, bean sprouts, roasted peanuts, sesame (vv* - 29) 🌶️🌶️	37
Grilled Coastal Spring Lamb Cutlets , basil pesto, honey, seasonal vegetables	54

Pan fried market fish, mixed herbs, seasonal fruit, pickled radish, seasonal salad, kumara crisp, kaffir lime dressing **(gf)** 39

Vegetable yellow curry, agria potatoes, seasonal vegetables, star anise **(gf)(vv)** (chicken - 37) (prawn - 39) 32

SIDES

Rice	4	Roti	8
Lotus chips	8	Market Vegetables	13

DESSERTS

Vanilla bean panna cotta , meringue, raspberry compote (gf)	16
Chocolate cream cheese brownie , Whittaker's chocolate mousse, crumble topping	17
Ice cream trio	15

🌶️ - mild 🌶️🌶️ - medium gf - gluten free vv - vegan v - vegetarian * - option available

One bill per table for bookings of 10 and over