



SNACKS/LIGHT

- House marinated olives 7
- Salt & vinegar cassava crisps 5
- Potato gems, house kewpie, smoked chilli ketchup 11
- Caramelised pork satay dip, puffed rice crackers, cucumber 9
- House made sourdough, miso butter, aged black vinegar, evoo 8
- Masala fried chicken, chilli salt, butter curry sauce, yoghurt 14
- "KFC" Korean fried cauliflower, bbq glaze, daikon, toasted sesame 13
- Pork belly, roasted chilli & garlic oil, golden mantou, pickles 18
- Prawn & chicken katsu, bull-dog sauce, kewpie, bonito flakes, cabbage, yuzu 17

COLD

- Shredded duck salad, turmeric wafer, soft herbs, tamarind, peanut 18 GF
- Gingin beef carpaccio, wasabi cream, soy, baby leaf, crispy garlic 15 GF
- Kingfish ceviche, toasted coconut, vinaigrette, sour coconut 17 GF
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper 11 GF
- Charcuterie board, house cured & locally sourced meats, pickles & condiments, sourdough 29

VEGETABLES

- Smoked potato cream, pedro braised lamb, puffed grains, skins 18
- Miso mushrooms, stracciatella, scallop potatoes, wakame, gremolata 21 V
- Roasted calabrese broccoli, chimichurri, soured cream, bbq salt 15 GF V
- Kombu braised cabbage, mushrooms, gyoza skins, white soy & cane vinegar 19 V

TO SHARE ...

- GF V Roast baby chicken, dashi & burnt honey sauce, toasted sesame 28 GF
- GF V Beef shin, roasted marrow, rendang glaze, peanuts, toasted coconut 36 GF
- GF V 48-hour chuck steak, pho sauce, soft herbs, fermented chilli 29 GF
- GF Caramelised kangaroo, sesame soy custard, pineapple, finger lime 17 GF

...OR NOT TO SHARE

- Korean bbq chicken, sweet potato noodles, peanuts, herb salad 26 GF
- Market fish, turmeric & coconut curry, rice gnocchi, green mango 28 GF
- Roast duck breast, sweet & sour, duck fat fried spring onion 32 GF
- Charred local squid, black jasmine rice & ink adobo, garlic oil 24 GF

NOODLES/SIDES

- Black pepper butter fried clams, egg noodles, spring onion 25
- Pan fried wheat noodles, eggplant XO, toasted sesame, leek 19 V
- Typhoon shelter cauliflower, garlic & coconut fried rice, pickled egg 14 GF V
- Egg noodles, spring onion, golden sesame oil 8 V
- Golden mantou buns 4 each V

SOME SWEET SOME NOT SO SWEET

- Whipped blue cheese, brik pastry, balsamic, rice jam, candlenut 16
- Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear 18 V
- Soy milk ganache, pear mousse, mulled wine, salted oreo 15 GFO V
- Honeycomb semifreddo, toasted milk cake, myrtle curd, limoncello 17 V
- Passionfruit sorbet, coconut, vodka gummies, plum powder 15 GF

GF - Gluten Free / GFO - Gluten Free Option / V - Vegetarian

We often cook with nuts, fish sauce, soy & more, so please advise our staff if you have any food allergies.



BANQUET MENU (MIN 6. PEOPLE)

PECKISH

Round one

- Salt & vinegar cassava crisps
- Potato gems, house kewpie, smoked chilli ketchup
- "KFC" Korean fried cauliflower, bbq glaze, daikon, toasted sesame
- Charcuterie board, house cured & locally sourced meats, pickles & condiments, sourdough

Round two

- Roasted calabrese broccoli, chimichurri, soured cream, bbq salt
- Charred local squid, black jasmine rice & ink adobo, garlic oil
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper
- Pan fried wheat noodles, eggplant XO, toasted sesame, leek

35

GF V

GF V

V

GF V

GF

GF

V

HUNGRY

Round one

- Caramelised pork satay dip, puffed rice crackers, cucumber
- Gingin beef carpaccio, wasabi cream, soy , baby leaf, crispy garlic
- Miso mushrooms, stracciatella, scallop potatoes, wakame, gremolata
- Prawn & chicken katsu, bull-dog sauce, kewpie, bonito flakes, cabbage, yuzu

49

GF

GF

V

Round two

- Market fish, turmeric & coconut curry, rice gnocchi, green mango
- Beef shin, roasted marrow, rendang glaze, peanuts, toasted coconut
- Roasted calabrese broccoli, chimichurri, soured cream, bbq salt
- Korean bbq chicken, sweet potato noodles, peanuts, herb salad
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper
- Egg noodles, spring onion, golden sesame oil

GF

GF

GF V

GF

GF

V

ADD DESSERT

12

- Soy milk ganache, pear mousse, mulled wine, salted oreo
- Passionfruit sorbet, coconut, vodka gummies, plum powder

GFO V

GF

ADD CHEESE

14

- Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear
- Whipped blue cheese, brik pastry, balsamic, rice jam, candlenut

V

STANDARD

Bar Garden
Kitchen

