

## SNACKS/LIGHT

- House marinated olives 7
- Salt & vinegar cassava crisps 5
- Potato gems, house kewpie, smoked chilli ketchup 12
- Caramelised pork satay dip, puffed rice crackers, cucumber 11
- House made sourdough, miso butter, aged black vinegar, evoo 8
- Masala fried chicken, chilli salt, butter curry sauce, yoghurt 15
- 'KFC' Korean fried cauliflower, bbq glaze, daikon, toasted sesame 14
- Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear 18
- Whipped blue cheese, brik pastry, balsamic, rice jam, candlenut 16
- Prawn & chicken katsu, bull-dog sauce, kewpie, bonito flakes, cabbage, yuzu 17

## COLD

- Pork belly, roasted chilli & garlic oil, pickles, golden mantou buns 18
- Shredded duck, rolled 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 17 GFV
- Kombu braised cabbage, mushrooms, gyoza skins, white soy & cane vinegar 18 V

## TO SHARE ...

- GFV Roast baby chicken, dashi & burnt honey sauce, toasted sesame 27 GF
- GFV Beef shin, roasted marrow, rendang glaze, peanuts, toasted coconut 38 GF
- GFV Dry aged flank 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

- Shark bay clams, black pepper butter, egg noodles, spring onion 24
- Pan fried rice gnocchi, eggplant XO, toasted sesame, leek 19 GFV
- Typhoon shelter cauliflower, garlic & coconut fried rice, pickled egg 14 GFV
- Egg noodles, spring onion, golden sesame oil 9 V
- Golden mantou buns 4 each V

## SOMETHING SWEET

- 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)

### HUNGRY

49 per person

#### Round one

- Salt & vinegar cassava crisps GF V
- 'KFC' Korean fried cauliflower, bbq glaze, daikon, toasted sesame V
- Caramelised pork satay dip, puffed rice crackers, cucumber GF
- Charcuterie board, house cured & locally sourced meats, pickles & condiments, sourdough

#### Round two

- Korean bbq chicken grill, sweet potato noodles, peanuts, herb salad GF
- Charred local squid, black jasmine rice & ink adobo, garlic oil GF
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper GF
- Kombu braised cabbage, mushrooms, gyoza skins, white soy & cane vinegar V

#### Add dessert

10

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

#### Add cheese

10

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

### FEAST

70 per person

#### Round one

- Kingfish ceviche, toasted coconut, vinaigrette, sour coconut GF
- Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut GF
- Caramelised pork satay dip, puffed rice crackers, cucumber GF
- Prawn & chicken katsu, bull-dog sauce, kewpie, bonito flakes, cabbage, yuzu

#### Round two

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

#### Round three

- Soy milk ganache, pear mousse, mulled wine, salted oreo GFO V
- Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear GF

STANDARD  
Bar Garden  
Kitchen

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