

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
Chicken katsu, yuzu kosho cabbage salad, bulldog sauce, kewpie, bonito flakes 17

COLD

Pork belly, roasted chilli & garlic oil, pickles, golden mantou buns 18
Stracciatella, shaved zucchini, mint, peas, chilli oil 17
Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut 18
Kingfish ceviche, toasted coconut, vinaigrette, sour coconut 17
Buckwheat noodle, cucumber, black vinegar, seaweed, sesame 15
Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper 11
Charcuterie board, house cured & locally sourced meats, pickles & condiments, sourdough 29

VEGETABLES

Sautéed seasonal beans, salted plum, garlic mantou crumb 14
Roasted Calabrese broccoli, chimichurri, soured cream, bbq salt 17
Filipino braised collard greens, spinach, fried onion, coconut 16
Wok tossed cabbage, mushrooms, gyoza skins, white soy & cane vinegar 18

TO SHARE ...

GF V NW jumbo tiger prawns, black pepper butter, sudachi, chives 24 GF
GF V Caramelised kangaroo, peanuts, soy custard, pineapple, finger lime 17 GF
GF V Roast baby chicken, dashi & burnt honey sauce, toasted sesame 27 GF
GF Beef shin, roasted marrow, rendang glaze, peanuts, toasted coconut 38 GF
V Pan roasted octopus, cherry blossom char siu, plum vinegar sauce, chilli oil 27

...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
Pork belly lechon, garlic fried rice, eggplant torta, mang tomas sauce, pickled paw paw 27

NOODLES/SIDES

Pan fried rice gnocchi, eggplant XO, toasted sesame, leek 19 GF V
Chef Rod's cauliflower, garlic & coconut fried rice, crispy fried egg 14 GFO V
'Maggi' noodles, spring onion, chicken butter, crispy skin 9
Golden mantou buns 4 each V

SOMETHING SWEET

Dark chocolate 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
- Pork belly lechon, garlic fried rice, eggplant torta, mang tomas sauce, pickled paw paw GFO
- Roasted Calabrese broccoli, chimichurri, soured cream, bbq salt GF V
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper GF

Add dessert

10

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

Add cheese

10

- Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear GFO 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
- Chicken katsu, yuzu kosho cabbage salad, bulldog sauce, kewpie, bonito flakes

Round two

- Market fish, turmeric & coconut curry, rice gnocchi, green mango GF
- Beef shin, roasted marrow, rendang glaze, peanuts, toasted coconut GF
- Filipino braised collard greens, spinach, fried onion, coconut GF V
- Thai herb salad, sweet potato, soft leaves, nuoc cham, pink pepper GF
- 'Maggi' noodles, spring onion, chicken butter, crispy skin

Round three

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

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.

STANDARD
Bar Garden
Kitchen