

# Menu

## Share Plate

### SEAFOOD

#### FRESH TASMANIAN OYSTER \$24.90 [GF]

W ponzu dressing and salmon roe (6 pieces)

#### SALMON CEVICHE \$22.90

W ponzu sauce, lime, shallots and coriander topped with kewpie mayo on a crispy wonton paper (3 pieces)

Add extra \$6

#### BURNT BUTTER SCALLOPS \$24.90 [GF]

W pickled beetroot, fried ginger, sashimi dressing and kewpie

#### LEMON GRASS FRIED CALAMARI \$28.90 [GF]

W squid ink mayo and seaweed salad

#### JAPANESE SEARED YELLOW FIN TUNA \$31.90 [GF]

W pickled beetroot, radish, garlic and ginger soy & wasabi mayo served with sesame sashimi dressing

#### BETEL LEAF TEMPURA PRAWN \$20.90

W salmon roe, seaweed garnish and miang sauce (4 pieces)

#### TEMPURA SOFT SHELL CRAB BURGER BAO \$17

W Asian Slaw and sriracha mayo (2 pieces)

Add extra \$7

#### KING FISH SASHIMI [GF] \$30.90

W nahm jim dressing, orange segments & red radish topped with rice paper crisps

## Carnivores

#### BUTTER MILK BONELESS FRIED CHICKEN (ORIGINAL OR SPICY) \$20.90

W apple and kimchi salad finished with sriracha mayo (8 pieces)

#### NEPALESE CHICKEN DUMPLINGS \$19.90

W sesame tomato chutney (6 pieces)

#### CHARCOAL FIVE SPICED CHICKEN BAO \$17

W cucumber, white cabbage and sriracha mayo (2 pieces)

Add extra \$6

#### 24 HOUR MARINATED SCOTCH FILLET \$24.90

W orange segments, carrot puree and shitake mushroom

#### KATSU CHICKEN TACO \$19.90

W tempura nori sheet, slaw, sriracha mayo and seaweed salad (3 pieces)

#### MARINATED SATAY SKEWERS [GF] CHICKEN \$16

W Peanut sauce (4 pieces)

#### CRISPY LIME PORK BELLY \$27.90

W bean sprout, fresh mixed herbs, fresh chilli and nuoc cham dressing

#### FOUR HOUR SLOW COOKED LAMP SHANK \$29.90 [GF]

W green curry and seasonal vegetables.

#### THAI BEEF SALAD \$28.90[GF]

W bean sprouts, fresh mixed herbs, heirloom tomato, chilli, fried shallots and lime chilli dressing

## Veggie lovers

#### GRILLED FOREST MUSHROOM BAO \$16.00 [V] [VG]

W shredded snow peas and sweet soy mayo (2 pieces)

Add extra \$5

#### TEMPURA EGGPLANT CHIPS \$16 [V] [VG]

W garlic ginger mayo

#### SWEET POTATO FRIED NOODLES \$21.90[GF] [V] [VG]

W Korean sweet potato starch noodles with sautéed spinach, wild mushrooms, carrot & sweet soy dressing

#### SPICED CAULIFLOWER SALAD [V] [VG] \$16.90

W pomegranate, brussels sprouts, peanuts, soy and sesame oil dressing

#### MASALA EGGPLANT & CHICKPEA CURRY [V] \$19.90

W Coconut Yoghurt & roti

## Sides

#### STEAMED RICE \$5

#### ROTI WITH PEANUT SAUCE \$8

#### ADELA CHIPS WITH GINGER AND GARLIC MAYO TOPPED WITH SASHIMI SESAME DRESSING \$14.90

## Dessert

#### COCONUT TAPIOCA \$16

W fresh mango & dusted with coconut crumble

#### BLACK SESAME ICE-CREAM FRIED BURGER BAO \$9.90 (2 pieces)

#### BLACK SESAME ICE-CREAM \$8.90

(3 scoops)

#### MATCHA CHOCOLATE MOUSSE \$16.00

W pistachio crumble, mango coulis, seasonal fruit and raspberry sorbet.

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ADELA VANBERG