

Cocktails	
Prosecco Lime Spritz	
Prosecco, Lime, Mint, Soda	
18	
Rambutan Ramble	
Vodka, lychee liqueur, apple juice, raspberry syrup, lime	
22	
Wasabi Garden	
Gin, lychee cordial, cucumber, elderflower liqueur, lemon, wasabi	
peas	
22	
Thai Tropics	
Tequila, mango liqueur, kaffir lime, sugar, green chilli	
24	
Silk Road Cooler	
Gin, triple sec, thai basil, cucumber, lemon	
23	
Classic Cocktails also available please ask staff	
Wine by the Glass	
Ruggeri Prosecco – 18	
Bloom Sauvignon Blanc – 16 / 26	
Atlas Chardonnay – 16 / 26	
Empress Riesling – 18 / 29	
Rollick Fiano – 16 / 26	
Teusner Salsa Rose – 16 / 26	
Mystic Park Shiraz – 16 / 26	
Marnong Pinot Noir – 17 / 28	
Beer	
Tiger – 11	
Tsingtao – 11	
Asahi – 11	
Peroni – 11	
Peroni 0% – 8	

MR DIN GA LING	
Snacky Dings	
Stuffed roti bread, pork krapow, mozzarella	
17	
Prawn toasts, sesame, hoi sin, sriracha mayo 2 (DF)	
18	
Crispy rice cakes, torched beef, ssamjang, soy 2 (DF)	
15	
Wagyu sliders, daikon, gochujang slaw, pickles 2	
22	
Char grilled edamame, green tea salt, lime (GF,DF,V)	
13	
Coffin Bay Oysters - freshly shucked	
finger lime salsa 2 (GF,DF)	
15	
roasted with red miso & bacon butter 2 (GF)	
16	
Little Dings	
Reef fish tartare, radish, caviar, coriander, rice crisp (GF)	
26	
Charred wagyu skewer, stracciatella, shallots, chilli oil	
24	
Steamed mussels, lemongrass, basil, tom yum butter (GF)	
25	
Karaage chicken, sesame waffle, miso maple, sour cream	
24	
5 spice silken tofu, wasabi avocado, yellow bean sauce	
22	
We only serve Australian Seafood	
Larger Dings	
Whole BBQ local squid, nduja butter, koji onions, squid ink (GF)	
45	
Hibachi grilled top sirloin, miso mash, shitake XO, crispy bits (GF)	
49	
Market fish fillet, Asian herbs, coconut, lime, turmeric curry (GF,DF)	
47	
Charcoal grilled pork, green mango, pomelo, tamarind sauce (DF)	
45	
Fried local prawns, cucumber salsa, katsuobushi, dashi cream	
46	
Half rotisserie chook, fried noodles, peanuts, thai basil, chilli (DF,V option)	
45	
Dings on the side	
BBQ Chinese broccoli, miso butter, furikake (GF)	
16	
Wagyu fat potatoes, shallots, curry mayo (GF)	
17	
Green papaya salad, beans, tomatoes, lime (GF, DF)	
17	
Steamed jasmine rice (GF, DF, V)	
5	
Sweet Dings	
Lychee lamington, coconut, jasmine anglaise	
18	
Matcha cream, watermelon, vanilla, berries (GF, V)	
17	
Deep fried ice cream, miso caramel, macadamia	
18	

CHEF'S FEED ME MENU	
DON'T KNOW WHAT TO TRY?	
Whole table only, min 2 guests	
Mr Din Ga Ling Tasting Menu	
85pp	
Prawn toasts, sesame, hoi sin, sriracha mayo	
Crispy rice cakes, torched beef, ssamjang, soy	
Karaage chicken, sesame waffle, miso maple, sour cream	
Whole BBQ local squid, nduja butter, koji onions, squid ink	
Charcoal grilled pork, green mango, pomelo, tamarind sauce	
Jasmine rice	
Matcha cream, watermelon, mandarin, berries	
Mr Din Ga Ling Banquet	
105pp	
Coffin Bay Oysters w. finger lime salsa	
Prawn toasts, sesame, hoi sin, sriracha mayo	
Wagyu sliders, daikon, gochujang slaw, pickles	
Reef fish tartare, radish, caviar, coriander, rice crisp	
Karaage chicken, sesame waffle, miso maple, sour cream	
Fried local prawns, cucumber salsa , katsuobushi, dashi cream	
Hibachi grilled top sirloin, miso mash, shitake XO, crispy bits	
Lychee lamington, coconut, jasmine anglaise	
SHARE YOUR EXPERIENCE	
POST, BOAST & TOAST!	
	mrdingaling_palmcove
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