MR DIN GA LING

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 – 12

Tsingtao – 12

Asahi – 12

Peroni – 12

Peroni 0% – 10

Snacks
(single snack items)

Prawn toast, sesame, hoi sin, sriracha mayo (DF)
13

Crispy rice cake, torched beef, ssamjang, soy (DF)
11

Charred wagyu skewer, stracciatella, shallots, chilli oil
16

Char grilled edamame bowl, green tea salt, lime (GF,DF,V)
13

Entrée

Stuffed roti bread, pork krapow, mozzarella
19

Reef fish tartare, radish, caviar, rice crisp (GF)
26

Karaage chicken, sesame, miso maple, sour cream
24

5 spice silken tofu, wasabi avocado, yellow bean sauce
22

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POST, BOAST & TOAST!

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Mains

Whole BBQ local squid, nduja butter, koji onions, squid ink (GF)
45

Charcoal grilled scotch fillet MB4+, miso mash, shitake XO, crispy bits (GF) 55

Market fish fillet, asian herbs, coconut, lime, turmeric, galangal (GF,DF) 47

Charcoal grilled pork, green mango, pomelo, tamarind sauce (DF) 45

Half rotisserie chook, pumpkin, peanuts, thai basil, chilli (DF,V option) 45

Sides

BBQ chinese broccoli, miso butter, furikake (GF)
16

Fried chat potatoes, shallots, curry mayo (GF)
17

Steamed jasmine rice (GF, DF, V)
5

Desserts

Matcha cream, watermelon, vanilla, berries (GF, V)
17

Deep fried ice cream, miso caramel, macadamia
18

All seafood is Australian

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

Charred wagyu skewers, stracciatella, shallots, chilli oil

Karaage chicken, sesame, miso maple, sour cream

Charcoal grilled pork, green mango, pomelo, tamarind sauce

Jasmine rice

Matcha cream, watermelon, mandarin, berries

Mr Din Ga Ling Banquet

105pp

Crispy rice cakes, torched beef, ssamjang, soy

Prawn toasts, sesame, hoi sin, sriracha mayo

Charred wagyu skewers, stracciatella, shallots, chilli oil

Reef fish tartare, radish, caviar, rice crisp

Karaage chicken, sesame, miso maple, sour cream

Charcoal grilled scotch fillet MB4+, miso mash, shitake XO, crispy bits

Matcha cream, watermelon, vanilla, berries