



FOOD MENU

ENTRÉE

KFC (GF,VG,NF) <i>Korean Fried Cauliflower, Wombok Slaw, Gochujang Veganaise</i>	\$18
Saganaki (GF,V) <i>Grilled Kefalograviera Cheese, Macadamia Dukkah, Lemon olive oil</i>	\$20
Ocean Trout Tatare (DF, GF) <i>Avocado, Japanese Hacchi Dressing, Prawn Cracker</i>	\$21
Edamamae (GF,VG,NF) <i>Black Garlic Vinaigrette, Smoked Salt</i>	\$13
Enzian Spring rolls (DF,NF) <i>Char-Siu Duck, Mixed Vegetables, noodle, Roasted Peach Hoisin</i>	\$20

SIDES

Char Grilled Broccolini(GF,VG,NF) <i>Garlic chips, Chilli&Spring onion Dressing</i>	\$13
Pickled Papaya Slaw (VG,NF) <i>Cherry tomato, Green Beans, Cabbage, Carrots, Fried Noodles, Som-tum Dressing</i>	\$15
Hand Cut Fries (GF,V) <i>Vinegar Salt , Sweet-Soy Kewpie</i>	\$13
Steamed Rice (GF,DF,VG,NF) <i>House Fried Shallots, Spring Onions, Toasted Sesame Seed</i>	\$10

MAIN

Thai Red Duck Curry (GF,DF,NF) <i>Asian Mixed Greens, Tofu, Thai Herb Salad</i>	\$47
Roasted Spatchcock (NF) <i>Garlic Bread Stuffing, Grilled Brussels Sprouts, Lotus Root Chips, Yuzu Pepper Chicken Jus</i>	\$45
Char Grilled 300g Black Angus Scotch Fillet (GF,DF,NF) <i>Triple Cooked chips, Grilled Broccolini, Chimichurri</i>	\$53
Korean Pork Cutlet (DF, NF) <i>Gochujang marinated, Miso Grilled Bok Choy, Asian Slaw, Gastric Jus</i>	\$45
Baked Eggplant (GF,V/VG,NF) <i>Seasoned Brown Rice, Asian Mushroom, Gai-lan, Onsen Egg</i>	\$39
Crispy Skin Ocean Trout (GF,NF) <i>Teriyaki glaze, Corn Puree, Sushi Rice, Green Bean&Edamamae Salad</i>	\$47

GF : Gluten Free
DF : Dairy Free
NF : Nut Free

V : Vegetarian
VG : Vegan