



## Menu

### Small

House Confit Olives [V]	\$10
Spring Onion Bread [V] Handmade, soy vinegar sauce	\$12
Mushroom Arancini [V] Handmade, Shiitake, truffle mayo	\$18
Crispy Chicken Yuzu Mayo	\$18
XO Sauce Scallop (3pcs) Garlic XO sauce	\$27
Salmon Gravlax [G opt] King Ora, Pinot Noir cured	\$24
Grilled Pork Skewer (3 skewers) Garlic lime sauce	\$27

[V] Vegetarian [G] Gluten Free

Soft-shell Crab Guo Bao (2pcs) Vegetables, Sriracha Mayo	\$24
Pan-fried Pork Dumplings / Vegetable (3pcs) Shallot XO sauce	\$15
Steam Vegetable Dumplings (3pcs) Soy ginger sauce	\$15
Fried Tender Lamb Ribs (3pcs) Loddon Valley lamb rib, cumin, coriander	\$27
Grilled Thai Beef Salad [G] South Australian grass-fed eye fillet, thinly sliced, medium rare, cucumber, carrot, Thai sauce	\$32/48

### Large

Pan-fried Duck Breast [G] Parsnip puree, plum sauce, vegetable crisps	\$42
Grilled Salmon Fillet [G] Orange chilli glaze, coriander & fennel slaw	\$42
Braised Beef Rib Mash potato, vegetables, five spice glaze	\$68

### Sweet

Italian Doughnuts Vanilla sugar, vanilla ice cream	\$16
Lychee Coconut Panna Cotta Mixed berries coulis	\$18

## Set Menu

### Two or Three

Your choice of 2 or 3 courses, selected from the below options. **\$60/\$75**

*+\$12 for a glass of paired wine*

#### Entrée options

Scallop / Pork Skewer / Lamb Ribs

#### Main options

Grilled Salmon Fillet / Duck Breast /  
Braised Beef Rib (+\$10)

#### Sweet

Lychee Coconut Panna Cotta [V]