



GLUTEN FREE MENU

CHEFS FEED ME MENU (PER PERSON) 60

SMALL

Freshly shucked oyster, ponzu, shiso (ea)	5.5
Sichuan crusted silken tofu, cilantro & chilli sambal	16
Tempura eggplant, sweet & sour caramel, furikake	17
Sesame crusted cauliflower, roasted cashew cream	18
Salt and pepper cuttlefish, lemon, Sriracha mayo	18
Duck and water chestnut san choi bao, house pickles	18
Korean fried chicken, lemongrass & black pepper, gochujang	18
Gin & Kaffir lime cured sashimi, wasabi & avocado	19
Mongolian sticky beef, coriander and chilli sambal, potato crisp	19
Local WA mussels with XO sauce, bacon & scallions	25

BIG

Thai eggplant, hor fun noodle, bamboo shoot, roast peanut dressing	30
½ Baby chicken rendang, shallots, coriander & compressed watermelon	33
Fragrant boneless beef Massaman, coconut, caramelized shallots & kipfler	36
Roast beef, MR, potato cream, charred greens, onion jus	36
Whole boneless crispy snapper, salted chilli, black bean & mango	45
Hot & numbing crispy ½ red duck, Sichuan & black vinegar, scallions	55

SIDES

Steamed fragrant Jasmine rice	4/6
Crisp cos lettuce salad, pickled onion, Korean chilli soy	10
Wok fried rice, kecap manis, peas, crispy shallots & scallions	13
Steamed Asian greens, black vinegar dressing	13
Wok fried hor fun noodle, mushroom XO	16
Fresh paw-paw & Asian herb salad, green mango & chilli	16