

GLUTEN FREE MENU

CHEF'S 'FEED ME' BANQUET

\$60PP

SMALLS

FRESHLY SHUCKED OYSTERS <i>with pickled shallots + ponzu</i>	5.5 EA
STEAMED EDAMAME <i>chilli jam, sesame & scallions</i>	8
SALT + SZECHUAN CRUSTED TOFU <i>with nam prik pao + scallions</i>	16
CRISPY MISO CHICKEN TULIPS <i>lemongrass, black pepper, Thai red curry sauce</i>	18
SALT + PEPPER CRUSTED CUTTLEFISH <i>with sriracha aioli + lemon</i>	18
SESAME CRUSTED CAULIFLOWER <i>roasted cashew cream, garlic chips + sesame caramel</i>	18
DUCK SAN CHOI BAO <i>water chestnuts, house pickles + crispy shallots</i>	18
SMOKED & CARAMELIZED STICKY LAMB RIBS <i>sesame + scallions</i>	18
TOGARASHI SALMON TATAKI <i>pickles shallots, wasabi + avocado</i>	19
MONGOLIAN STICKY BEEF <i>coriander and chilli sambal, potato crisp</i>	19
BANG-BANG CHICKEN SALAD <i>papaya, chilli peanut crumble + fresh Asian herbs</i>	25
XO CHILLI MUSSELS <i>with crispy bacon + scallions</i>	25

BIG

THAI EGGPLANT + HOR FUN NOODLES <i>Chinese mushrooms, bamboo shoots + peanut dressing</i>	30
FRAGRANT CAULIFLOWER RENDANG <i>confit shallots, coriander + compressed watermelon</i>	30
½ BABY CHICKEN RENDANG <i>confit shallots, coriander + compressed watermelon</i>	33
FRAGRANT BONELESS BEEF MASSAMAN <i>caramelized shallots, kipfler + coconut</i>	36
HOT & NUMBING ½ CRISPY RED DUCK <i>Sichuan & black vinegar sauce, sesame + scallions</i>	55
SEARED BUTTERFIELD BEEF RUMP <i>potato cream, charred greens + black bean jus</i>	36

SIDES

STEAMED FRAGRANT JASMINE RICE	4 / 6
STEAMED ASIAN GREENS	13
WOK FRIED RICE <i>kecap manis, peas, crispy shallots & scallions</i>	13
WOK TOSSED HOR FUN NOODLE <i>mushroom XO + crispy shallots</i>	18
FRESH PAW-PAW & ASIAN HERB SALAD <i>green mango & chilli</i>	18

SWEETWATER