

VEGETARIAN & VEGAN

APPETISERS

steamed edamame with smoked tea salt (V)	7
potato noodles with chilli and sesame (V)	6
taro cake with bush tomato jam (2pc)	8
charred cabbage and smoked soy sticky rice (V)	9
vegetable spring rolls & native currant dipping sauce (4pc)	10
pickled mushroom and kale chip steamed mantou (V)	8ea

HOUSE SPECIALS

exotic mushroom and soy bean fried wild rice (VO)	20
green paw paw and glass noodle salad with native lime dressing (V)	21
silken tofu with dashi both, lotus root and grilled eggplant (V)	26
nori roasted broccoli with apple and soured cabbage (V)	26

SIDES

steamed bok choy with braised daikon and crisp garlic (V)	10
wok tossed wombok with tofu & wood ear mushrooms (V)	10
steamed rice <small>small / large</small>	3/5

DESSERTS

red bean waffle with chocolate icecream & salted caramel	12
coconut and pandan semifreddo with macadamia praline & passionfruit	12
mulberry leaf cream brulee	12
seasonal fruit with basil seeds (V)	12

(V) = vegan

(VO) = vegan option



#NATURALNINECBR

seven days
yum cha lunch 12pm til 3pm
dinner 5:30pm til 10pm

GLUTEN INTOLERANT
(CONTAINS SOY SAUCE)

APPETISERS

steamed edamame with smoked tea salt	7
crispy fried white bait with tom yum mayo	9
chicken & prawn stuffed shiitake mushroom (3pc)	8
smoked duck sticky rice cigar (2pc)	9
sticky spicy quandong chicken wings	10

HOUSE SPECIALS

exotic mushroom and soy bean fried wild rice	20
duck & broccoli fried rice with chicken floss	22
glutenous rice wine & duck maryland noodle soup	23
real tyrant ants climbing trees (our chinese bolognese)	23
bbq slipper lobster with xo glass noodles	31
silken tofu with dashi broth, lotus root & grilled eggplant	27
grilled sambal squid with green paw paw & native lime dressing	28
nori crusted salmon with potato noodles & crispy kale	31
charred sichuan chicken with cashews & kung pao brussel sprouts	28
master stock braised pork belly with bush tomato jam	29
spiced pressed lamb breast with apple & soured cabbage	31
sirloin steak with pickled exotic mushrooms & tanami fire salt	33

SIDES

steamed bok choy with braised daikon and crisp garlic	10
wok tossed wombok with tofu & wood ear mushrooms	10
steamed rice small / large	3/5

9 DISH ROULETTE BANQUET whole table only 49pp

DESSERT

mulberry leaf creme brulee	12
coconut and pandan semifreddo with macadamia praline & passionfruit	12



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COELIAC MENU

APPETISERS

steamed edamame & smoked tea salt	7
crispy fried white bait with tom yum mayo	9
smoked duck sticky rice (2pc)	9
chilli chicken wings	10

HOUSE SPECIALS

duck and broccoli fried rice	22
grilled sambal squid with green paw paw & native lime dressing	28
nori crusted salmon with potato noodles & crispy kale	31
spiced pressed lamb breast with apple & soured cabbage	31
sirloin steak with tanami fire salt	33

SIDES

wok tossed wombok with tofu and wood ear mushrooms	10
steamed rice small / large	3/5

DESSERT

mulberry leaf creme brulee	12
coconut and pandan semifreddo with macadamia praline & passionfruit	12



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