

TAKE AWAY

(p i c k u p o n l y)

S N A C K S

steamed edamame with lapsang souchong salt	8
vegetable spring rolls, native currant dipping sauce (4pc)	10
magic chilli squid tentacles with multi sauce	12
pork and prawn dumplings with black vinegar (6pc)	12
garlic and lime chicken wings	10
kung pao lamb ribs with pickled ginger	14

R I C E & N O O D L E S

glutenous rice wine & duck maryland noodle soup	21
native pepper leaf beef and warrigal greens with crispy noodles	21
katsu chicken noodle salad	22
bbq slipper lobster with xo glass noodles	29
duck and broccoli fried rice with chicken floss	20
exotic mushroom and burnt onion fried wild rice	19

H O U S E S P E C I A L

all house specials served with steamed rice

spring zucchini & crisp flowers with sambal onion	26
grilled sichuan spiced chicken with miso soy braised cabbage	28
red tofu pork belly with charred broccolini	27
asam chilli squid with okra	26
lemongrass poached salmon with grilled asparagus and nasturtium	29
flank steak with soy glaze, charred baby corn and tasmanian wasabi	29

S I D E S

five spice braised tofu with green beans	10
stir fried greens in ginger and native currents	10
steamed rice	5



Lunch 12pm til 2:30pm

Dinner 5:30pm til 10pm