

DESSERTS



YUZU CURD & GRANITA mascarpone ice cream, and black sesame short cake	18
INDONESIAN RONDE (DINNER ONLY) glutinous rice dumpling stuffed with macadamia and wattle seed, peanuts, butterscotch caramel, sesame ice cream	18
KHANOM BABIN Thai style coconut pancakes with coconut ice cream , palm sugar and sesame	18
PISTACHIO ICE CREAM with date and almond crumble, rose petal infused syrup	22
MILK CHOCOLATE AND CHERRY milk chocolate mousse, poached cherry, cherry sorbet and grass jelly	18

DELIGHTFULLY DECADENT

2021 Heggies Vineyard Botrytis Riesling (375ml)	Eden Valley, SA	18 / 65
NV Dandelion Vineyards Legacy of Australia	S.A.	19 / 74
Pedro Ximenez (375ml)		



GRAZING MENU | TO SHARE

SPECIAL TODAY

GREEN CURRY OF CHICKEN snake beans, Thai basil, baby corn	30
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GRAZING MENU



OYSTERS 6/7
natural / native galangal lemon myrtle nam jihm dressing

HOUSE SMOKED OCEAN TROUT BETEL LEAF 11
coriander leaf, lime leaf, dried shrimp, chilli, pork skin & nam prik jaew bong

POTATO, CAULIFLOWER & CORN SAMOSAS 17
tamarind and date chutney, mint yogurt

BRUSSEL SPROUT IDLI CHAT 22
tamarind & date chutney, mint chutney , sev & pomegranate

KELP AGED KINGFISH 27
truffle oil, shaved parmesan, bonito, yuzu ponzu

BEEF CARPACCIO 27
perilla seed green shallot oil / sesame seed rice cracker

CHICKEN & TRUFFLE KARAAGE 28
pickled mooli, salted egg yolk, curry leaves, shichimi togarashi

CHILLI SALT SOFT SHELL CRAB 29
Vietnamese soft herbs, egg onsen, peanut fish sauce dressing

WOKU CURRY 22
jackfruit, lemon balm, chilli & warrigal greens

TANDOORI-ROASTED BUTTER CHICKEN 30
rich tomato sauce, kasoori methi, koya & cashew nut

GRILLED PORK BUN CHA 32
noodles , nuoc cham , peanuts, crispy cured pork

CHAR-GRILLED 'ARKADY' LAMB RUMP 40
sesame sauce, egg yolk, tare, togarashi

SLOW COOKED BEEF RENDANG 45
cassava leaf, sambal hijo, ikan asin, coconut yellow rice

DENDENG BALADO 45
chilli caramelized beef brisket, basil, white pepper, kaffir lime

SUMATRAN FISH CURRY 45
spiced goldband snapper, warrigal greens, coconut cream

CHAR SIU PORK HOCK 68
braised miso cabbage, Sichuan pickled cucumber, Davidson plum hoisin, Mandarin pancakes

CHARRED PUMPKIN KORMA 26
crispy spiced chickpeas, curry leaf, mint

DAHL TADKA 18
saltbush, warrigal, chana dahl

GRILLED BROCCOLINI & GREEN BEANS 18
garlic yoghurt, wakame dressing

SALAD OF GREEN PAPAYA 18
carrot, raddichio, shallots, wafu dressing

STEAMED JASMINE RICE 6