

Our menu is designed for sharing.

Start with a few snacks or cold plates,
then move on to small plates and large plates to share.



All Dishes Designed for Sharing

To start

Olive-leaf butter & selection of bread 6/ea
House-blended olive leaf butter with a selection of fresh bread.

Snacks

Flank Skewers, House special Glaze (2pc) 28
Tender Australian wagyu flank skewers, brushed with our house red-braise glaze with grapefruit and grilled on red-wood skewers.

Basil-Mint Crispy Scallops, Plum Powder & sesame chilli dressing 33
Crispy fried scallops tossed in basil & mint crumbs in Taiwanese style, finished with plum powder and house-made strong flavour sauce.

Cheeseburger Spring roll 18
Pickles and burger sauce

Shiso & Pickled Mussels with Melon (5pc) 20
White-wine cured Moreton Bay mussels finished in a Japanese ume-shiso pickle dressing, served with melon.

Raw & Cold Plates

Sydney Rock Oysters, Aged Tangerine Peel Ponzu 8/ea
Fresh oysters with a bright aged tangerine peel (chenpi) ponzu and lemon.

Tiger Prawn Remoulade with Sweet-Sour Dressing 28
Raw Australian tiger prawn with passionfruit & apple-bright remoulade, crunchy furikake.

Beef Tartare, Caper & Chive, caramelized roasting Glaze 26
Fresh beef tartare with capers, chives, shards of puffed black rice and fried garlic, finished with a savory house caramelized roasting glaze.

Stracciatella & Tomato Carpaccio with Quinoa 23
Creamy stracciatella, thin-sliced tomatoes, quinoa and wonton skin dressed in a refreshing vinaigrette.

Small Plates

Pecorino Fermented Furu Butter Corn 13
Charred corn on the cob brushed with fermented-Furu butter and dash of salted-umami sauce.

Kung-Pao Butter Roasted Tiger Prawns (10) and Mini Mantou (4/6) 43/58

Roasted Queensland tiger prawns in a creamy kung-pao butter, served with mini steamed mantou.

Truffle Layered Potato with Mushrooms & Abalone Sauce 20

Layers of thin potato with Tasmanian black truffle paste, mushrooms, and a lacquer of abalone jus.

Typhoon Shelter-Style Charred Squid with Lemon labneh 30

Charred small squid tossed in a Sichuan-style typhoon shelter crumb, paired with lemon-labneh.

Chongqing Fried Chicken 36
Fried chicken with Chongqing spiced and Peking dressing.

Large Plates

Crispy Reef Fish, "Buddha-Jumping" Velouté 48
Local reef fish fillet, lightly battered and crisped, served with a hot, aromatic velouté inspired by 佛跳墙 (Buddha-jumping) flavours.

24-Hour Beef Short Rib, Signature Black-Pepper Sauce 58
Slow-cooked beef short rib finished on the char with our Signature house black-pepper sauce served with roasted chat potatoes.

Roast Half Chicken with Wild Mushrooms & Chicken-oil Truffle Rice 68
Slow-roast half chicken with roasted wild mushrooms, served with a fragrant chicken-oil truffle rice.

Angus Flank (to share) 450g 85

Wagyu Sirloin MB 8+ 200g 73
A duo of steaks for the table: Angus flank for sharing or a high-marble sirloin. Served with signature black-pepper sauce(+ \$2), bone-reduction Chinese baijiu jus, mustards.

Turmeric-Coconut Braised Vegetables with Fragrant Rice and seaweed (V) 48
Seasonal root vegetables braised in turmeric & coconut, served with fragrant rice

Sides

Turmeric & Coconut Braised Mixed Vegetables 16

Roast Pumpkin with Salted-Egg Yolk, Pumpkin Seeds & Chickpeas 18

Charred Peach, Pecan & Cos Lettuce Salad with Parmesan 14

Garlic Fries with Honey-Mustard & Aioli 14

**End your meal
with something sweet.**

Desserts

Burned Oolong Basque Cheesecake 15

*Coconut Panna Cotta, Coconut Almond
Crumb with Kaffir lime* 17

*Melon and Tarragon Granita with Soy
Sauce Chocolate mousse* 18

