

SMALLER PLATES

raw bar	
OYSTERS	[2] PCS 12
NATURAL / PONZU / SWEET MISO	[6] PCS 30
KINGFISH SASHIMI YUZU SOY GREEN CHILLI & FINGER LIME	26
BEEF TATAKI WITH GARLIC CHIPS CHILLI & PONZU SAUCE	23
SALMON SASHIMI WITH PONZU NORI & CUCUMBER PICKLE	25
RAW PLATTER WITH OYSTERS KINGFISH & SALMON	45

share plates of something	
SPICED EDAMAME WITH CHILLI SALT [VG]	8
FRIED LOTUS ROOTS WITH SPICED AIOLI [V] [VGO]	10
SCORCHED BEEF WITH CUCUMBER PICKLE & SZECHUAN AIOLI	24
VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE [G] [VG]	16
DUCK SPRING ROLLS WITH ORANGE & PLUM SAUCE [G]	19
SZECHUAN PLUM PORK SAN CHOY BOW	22
JFC CHICKEN KARAAGE & LIME WITH SPICY AIOLI	18
CRISPY CHILLI BEEF STICKY SOY SESAME SEEDS	23
MAPO NASU EGGPLANT & TOFU WITH MUSHROOM XOXO SAUCE [VG]	18
AGEDASHI TOFU GARLIC SHICHIMI CHILLI & TAMARIND [VG]	15
CANTONESE CRUNCHY ROLL OF MORETON BAY BUGS [G]	24
SPICY CHICKEN KARAAGE IN GOCHUJANG & SESAME SEEDS	22
THAI CRISPY PRAWNS WITH JALAPEÑO AIOLI IN GEM LETTUCE	24
SZECHUAN SESAME POPCORN CAULIFLOWER [VG]	18
BANG BANG CHICKEN WITH SOBA NOODLES & SESAME SEEDS [N] [G]	20
KOREAN BBQ BEEF WITH KING OYSTER MUSHROOM	22
BBQ CORN RIB WITH MISO AIOLI [V]	20
ZUCCHINI FLOWERS SPICED CHICKPEAS WHIPPED TOFU [VG]	22
CRISPY CHILLI SALTED SQUID WITH SZECHUAN AIOLI	20

housemade dumplings [G] [4]	
PORK GYOZA CABBAGE CHIVES SESAME OIL	14
HONEY PRAWN FRIED GAO-JI	15
PAN FRIED WAGYU & FETA WITH YUZU AIOLI	14
CHICKEN SWEET CORN POTSTICKERS	14
STEAMED VEGETABLE WITH YELLOW CURRY [VG]	13
CHICKEN MOMO WITH VEGETABLE ACHAR	15
TOM YUM SOUP CHICKEN & PORK	15

skewers [2]	
SATAY CHICKEN WITH PEANUT SAUCE [N]	13
PORK BELLY WITH SWEET SOY	14
WAGYU WITH RED ONION PICKLE	15
OYSTER MUSHROOM WITH TERIYAKI [VG]	14
CHILLI BASIL BBQ PRAWN WITH PONZU	15

bao [G] [2]	
TOFU LETTUCE PICKLES HERBS & CANTON SAUCE [VG]	14
SWEET SOY PORK BELLY LETTUCE PICKLES & SZECHUAN AIOLI	15
CHICKEN KARAAGE CUCUMBER LETTUCE & SPICY AIOLI	15
CRUNCHY MORETON BAY BUG GEM LETTUCE & JALAPEÑO AIOLI	17
PANKO CRUMBED MUSHROOM CHUKA WAKAME & TERIYAKI [VG]	16

IN TRUE ASIAN STYLE, OUR DISHES ARE DESIGNED TO SHARE AND WILL BE SERVED AS THEY ARE READY

HIDEAWAY

KITCHEN & BAR

LET US TAKE YOU ON A JOURNEY AROUND ASIA THAT WILL LEAVE YOU FULL AS A GOOG CAN'T DECIDE?

ASK FOR THE CHEF’S CHOICE

STREET FEAST

\$69 PER PERSON [MIN 2] [PLATTERS NOT INCLUDED]

FOR THE ENTIRE TABLE TO ENJOY!

EDAMAME OR LOTUS ROOTS

CHOOSE ANY 3 SMALLER PLATES

CHOOSE ANY 2 BIGGER PLATES

CHOOSE A RICE OR NOODLE [V] [PROTEIN NOT INCLUDED]

CHOOSE A SALADS OR GREENS

STREET FEAST REQUIRED FOR GROUPS OF 10 OR MORE

NO SPLIT BILLS

bigger plates to share

WARM TOFU WITH SESAME PEANUTS TOMATO WAKAME [VG] [N]	21
TERIYAKI BEEF FILLET WITH WOK VEGETABLES	37
HONEY GINGER CHICKEN WITH CHARGRILLED BROCCOLINI	32
CRYING TIGER THAI STYLE BEEF WITH DRY CHILLI DIPPING SAUCE [G]	35
STEAMED FISH FILLET ON GREENS WITH GINGER & SHALLOT BROTH	40
PANKO KING PRAWN WITH PAPAYA SALAD & TOM YUM AIOLI [G]	36
YELLOW EGGPLANT CURRY WITH TOFU VEGETABLES & CHICKPEAS [VG]	25
LAMB MASSAMAN CURRY POTATOES	36
GREEN CHICKEN CURRY WITH BEANS & POTATO	32
GRILLED PORK LOIN WITH JAPANESE CURRY	32

rice & noodles	
SPECIAL FRIED RICE TOPPED WITH GARLIC CHIPS & SPRING ONION [VG]	15
PAD SEE EW [P] [VGO]	18
“ME” GORENG EGG NOODLE WITH OYSTER SAUCE [G] [P]	19
CHOW MEIN WITH VEGETABLES [G]	19
FLAIR YOUR RICE OR NOODLES UP WITH:	
CHICKEN / BEEF / TOFU	+ 5
PRAWN	+ 7
STEAMED JASMINE RICE	5
HIDEAWAY STYLE ROTI WITH CURRY SAUCE [G] [V]	10

salads & greens	
WOK FRIED VEGETABLES [VG]	18
STEAMED ASIAN GREENS WITH OYSTER SAUCE & SHALLOTS [P] [VGO]	16
SOM DTAM PAPAYA ASIAN HERBS WITH TOFU & CHILLI [VG]	16
THAI WAGYU RICE NOODLE WITH GREEN APPLE & ASIAN HERBS [VGO]	21

sweet things	
CHOCOLATE BROWNIE WITH ICE CREAM & SALTED CARAMEL SAUCE [G]	18
DONUT BITES WITH CARAMEL BLACK SESAME ICE CREAM & FRESH FRUIT [G]	16
ORANGE & GINGER CAKE WITH MANGO SORBET [V]	16
CRÉME CARAMEL WITH CARAMELISED BANANA [VG]	15
DESSERT PLATTER FOR TWO [G]	28
ASSORTED MOCHI [3]	16
SINGLE SCOOP OF ICE CREAM	3
BLACK SESAME [V] CHOCOLATE [V] MANGO SORBET [VG]	
GREEN TEA MATCHA [V] VANILLA [V] YUZU SORBET [VG]	
CAKEAGE CHARGE	10

ALL CARD TRANSACTIONS WILL INCUR A SERVICE FEE CREDIT CARD 1.5% SUNDAY SURCHARGE 10%

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES VEGETARIAN [V] | VEGAN [VG] | VEGAN OPTION [VGO] | PESCATARIAN [P] CONTAINS GLUTEN [G] | NUTS [N]

HÃHÃ MARLBOROUGH, NZ	SAUVIGNON BLANC	14 G 60 B
HEIRLOOM ADELAIDE HILLS, SA	SAUVIGNON BLANC	70 B
CLOUDY BAY MARLBOROUGH, NZ	SAUVIGNON BLANC	90 B
O'LEARY WALKER WATERVALE CLARE VALLEY, SA	RIESLING	14 G 60 B
PEWSEY VALE MAGNUM EDEN VALLEY, SA	RIESLING	120 B
CORTE GIARRA VENETO, ITALY	PINOT GRIGIO	14 G 60 B
SAINT CLAIR MARLBOROUGH MARLBOROUGH, NZ	PINOT GRIS	15 G 65 B
WIRRA WIRRA SCRUBBY RISE ADELAIDE HILLS, SA	CHARDONNAY	15 G 65 B

ROGERS & RUFUS BAROSSA VALLEY, SA	ROSÉ	15 G 65 B
WEST CAPE HOWE MARGARET RIVER, WA	MOSCATO	14 G 60 B
TRIENNES PROVENCE, FR	ROSÉ	15 G 65 B

OPAWA MARLBOROUGH, NZ	PINOT NOIR	15 G 65 B
TWO PADDOCKS PICNIC CENTRAL OTAGO, NZ	PINOT NOIR	85 B
RUNNING WITH BULLS BAROSSA, SA	TEMPRANILLO	16 G 70 B
HEATHCOTE CRAVENS PLACE HEATHCOTE, VIC	SHIRAZ	15 G 65 B
LANGMEIL VALLEY FLOOR BAROSSA VALLEY, SA	SHIRAZ	85 B
SMITH & HOOPER WRATTONNULLY, SA	MERLOT	14 G 60 B
BLEASDALE THE WILD FIG LANGHORNE CREEK, SA	GSM	15 G 65 B
JIM BARRY CLARE VALLEY, SA	CAB SAUV	14 G 60 B

JUNMAI DENSIN INE - DRY & SMOOTH SERVED CHILLED	11 G 85 B
JUNMAI GINJO DENSIN YUKI - LIGHT & DRY SERVED ROOM TEMPERATURE	12 G 95 B
JUNMAI DAIGINJO DENSIN RIN - SWEET & FRESH SERVED CHILLED	19 G 120 B

MOËT & CHANDON	130 B
POMMERY	140 B

REDBANK PROSECCO	11 G
KING VALLEY, VIC	45 B
CHANDON ROSÉ BRUT	15 G
YARRA VALLEY, VIC	65 B
CHANDON BRUT	15 G
YARRA VALLEY, VIC	65 B

CHANDON GARDEN SPRITZ	15 G
WITH ORANGE BITTERS SERVED OVER ICE	65 B
BELLINI	15
PROSECCO WITH PEACH & GINGER CHAMBORD LYCHEE	
PINK GIN SPRITZ	19
PINK GIN ELDERFLOWER & PROSECCO SERVED OVER ICE	CARAFE 50

SAPPORO	11
PRECINCT PACIFIC ALE	11
COOPERS PALE ALE	10
PRECINCT GINGER BEER	12

ASAHI	JAPAN	11
ASAHI SOUKAI 3.5%	JAPAN	9
BINTANG BIR PILSNER	INDONESIA	10
TIGER	SINGAPORE	10
COOPERS LIGHT 2.9%		8
ASAHI 0.0%		10
SOMERSBY APPLE CIDER		10
GOOD TIDES HARD SELTZER		12
TROPICAL PASSIONFRUIT LEMON LIME		

TROPICAL	12
WATERMELON MOJITO	12
VIRGIN COLADA	12
LYCHEE SPRITZ	12

ACQUA PANNA STILL	9
SAN PELLEGRINO SPARKLING	9

TOM YUM SIAM	21
KAFFIR LIME INFUSED VODKA MALIBU LYCHEES LIME JUICE	
LEMONGRASS INFUSED SYRUP FINISHED WITH FRESH CHILLI	
TUK TUK	21
KAFFIR LIME VODKA ELDERFLOWER LIQUEUR LIME & GINGER ALE	
VIOLENT SOHO	20
INK GIN GRAPE LIQUEUR LYCHEE LIQUEUR LEMON RASPBERRY & LEMONADE	
TOM TOM MARGARITA	22
TEQUILA LIME JUICE AGAVE NECTAR SALT RIMMED & ON THE ROCKS	
OG COCONUT CHILLI STRAWBERRY MANGO & JALAPEÑO	
LYCHEE CUCUMBER BASIL & YUZU	

HIDEAWAY JUNGLE JUICE	19
ASK YOUR SERVER FOR THIS WEEK'S CONCOCTION	CARAFE 50
RED WINE SANGRIA	18
TRIPLE SEC GINGER SYRUP LIME ORANGE JUICE LEMONADE	CARAFE 40
WHITE WINE SANGRIA	18
STRAWBERRY ELDERFLOWER LIME LEMON SODA	CARAFE 40

BACARDI MALIBU LIME MINT & COCONUT WATER CARAFE 55

CAIPIROSKA 20

PASSIONFRUIT | PEACH & PINEAPPLE | LYCHEE

GIN CHAMBORD CHERRY SYRUP LEMON & AQUAFABA (VG)

MALIBU SPICED RUM COCONUT CREAM & PINEAPPLE JUICE

LYCHEE LIQUEUR VODKA LEMONGRASS INFUSED SIMPLE SYRUP

BACARDI STRAWBERRY LIQUEUR PINEAPPLE JUICE LIME LEMONADE

GIN VODKA TEQUILA MALIBU WATERMELON & COCONUT WATER

GIN ELDERFLOWER LEMON APPLE JUICE & MUDDLED CUCUMBER

VODKA MANGO LIQUEUR PEACH LIQUEUR LEMON TOPPED WITH SODA

TEQUILA STRAWBERRY LYCHEE LIME PINEAPPLE AQUA FABA & CHILLI

WHISKY GINGER SYRUP LIME

SHOCHU TRIPLE SEC YUZU GINGER SOLO WITH ORANGE JUICE