

To Share | Minimum of 2 people | \$125pp

Amuse-Bouche

## Shared Snacks

Seared Canadian scallops with Sichuan pepper, cashew nut crumble, crispy mint, and finger lime (gf)

Tempura eggplant sticks, sesame seeds, cranberries, and plum sauce (v, vg)

Chef selection steam dumplings

## Shared Entrée

Asian tuna tartare with roasted rice, cucumber, lettuce, and sawtooth coriander (gf)

Green papaya salad with master stock pork belly, tiger prawn, tempura saltbush, and Vietnamese herbs (gf)

## Shared Main

Fried fish fillet served with Vietnamese caramel sauce, karkalla, cauliflower, tomatoes, and local sesame rice crackers (gf)

Free range Peppe's BBQ Roasted duck with ginger orange sauce (gf)

Jasmine Rice

## Dessert

Organic banana fritter, palm sugar caramel, tapioca sauce and Vietnamese coffee cake, grass jelly served with black sesame ice cream

## Add-ons

Seared Canadian scallop with Sichuan pepper, cashew nut crumble, crispy mint, and finger lime (gf) \$10

Dumplings (3 pieces) \$19

Crab & Scallop dumplings

Duck and Pumpkin dumplings

Wild Mushroom dumplings (v, vg)

## Matching Wines \$60pp

Maison 'Mumm Marlborough' Sparkling, NZ

Abellio Albariño, Rías Baixas, ESP

Staffelter Hoff 'Troocken' Riesling, Mosel, GER

Joseph Cattin Pinot Blanc, Alsace, FRA

The Somm and the Winemaker Mourvèdre  
Central Ranges, NSW

Amaro Averna, Sicily, ITA

(v) - vegetarian, (vg) - vegan, (gf) - gluten-free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.