

DINNER

\$128pp

Designed to share, minimum of 2 people

Matching Wines – \$60pp

Amuse-Bouche

NV Perrier-Jouet 'Blason Rose', Champagne, FRA

Shared Snacks

Char grilled chicken rice paper rolls, lettuce, finger lime,
Vietnamese herbs, hoisin sauce

Crispy battered chilli squid, karkalla, tom yum aioli

Chef selection dumplings

2022 Gustavshof Riesling, Dittleshiem, Rheinhessen, GER

Shared Entrées

Green tea smoked duck breast, pickled vegetables,
crispy noodle, tamari & lime dressing GF

Grilled salmon salad, heart of palm, cabbage,
tempura saltbush, Asian herbs GF

2023 The Somm and The Winemaker 'Skinny' Blend, Orange, NSW

Shared Mains

Coral trout steamed in lotus leaf, ginger, spring onions,
oyster & sesame sauce GF

Five spice beef short ribs, yellow curry, chimichurri GF

Jasmine Rice

2022 Casali del Barone '150+' Barbera, Piedmont, ITA

Dessert

Sticky date tamarind pudding, coconut pandan sticky rice,
miso butterscotch, vanilla ice cream, seasonal fruits

NV Chambers Topaque, Rutherglen, VIC

v: vegetarian | vg: vegan | GF: gluten free | DF: dairy free

18% surcharge including GST for all card types (EFTPOS, debit, and Amex).
10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.



\$15

Add ons

**Steamed Dumplings with
Luke's dipping sauce (3 pieces)**

Singapore chilli spanner crab & prawn GF
Wild mushroom v, vg, GF
Sambal chicken & leek siu mai

Seared white scallops (2 pieces)
Sichuan pepper, cashew nut crumble,
crispy mint & finger lime



\$45pp

Matching NO-LO

French Bloom 'Le Blanc' Sparkling, FRA
Zeitgeist Non Alc Riesling, Rudesheim, GER
NON 3 Toasted Cinnamon and Yuzu, VIC
Altina 'Liberate' Pepperberry Shiraz, AUS
NON 1 Salted Raspberry and Chamomile, VIC