

Cold Share Plates

Pickles	6 v
Appellation Oysters w China Doll Dressing	6ea
NZ King Salmon Sashimi w Blackened Chilli Dressing	28
Cured Hiramasa Kingfish w Avocado & Jicama	28
Duck & Watermelon Salad w Cashews & Pickled Red Cabbage	24 v

Dim Sum, Small & Medium Plates

Steamed WA Jumbo Half Shell Scallop w Ginger & Shallot	8ea
Steamed Dumplings - Prawn & Green Bean w Red Vinegar	22
Crispy Dumplings – Chicken & Shiitake w Red Vinegar	20
Shu Mai - Pork Prawn Scallop & Shiitake w Chilli Oil	22
Prawn & Garlic Chive Crispy Parcels w Nuoc Cham	24
Truffle Wagyu Rice Paper Rolls w Sweet Soy	22
Poached Pork & Prawn Wontons w Spicy Soy	22
Corn & Zucchini Cakes w Coriander Chilli Sambal	18 v
Mushroom Spring Rolls & Garlic Vinegar Dip	20 v
Hot Numbing Salt & Pepper Chicken Ribs	24
Chilli Salt Squid	22
Prawn Sesame Toast w Bloody Mary Sauce	28
Pork & Peanut San Choy Bau	22
Vegetable & Peanut San Choy Bau	15 v
Fried Tofu w Five Spice Salt & Ginger Soy	14 v
Duck Pancakes w Hoi Sin Cucumber & Leek Whites (8pcs)	46

Mains

WA Marron Wok Fried w Ginger Shallot Chilli & Cognac	65
Whole Steamed Market Fish	44
Salt & Pepper King Prawns w Wok Toasted Chilli & Garlic	43
Pink Snapper w Celeriac & Macadamia Chilli Salsa	42
Steamed Barramundi w Chilli Garlic & Pickled Mustard	40
Wok Scallops w Kohlrabi & Yellow Squash w White Pepper & Garlic	45
Green Fish Curry w Snake Beans & Thai Basil	40
Eggplant & Tofu w Sichuan Chilli Bean Paste	26 v
Grilled 300gm Black Angus Scotch Fillet w Shiitake Salt & Lemon	50
Tea Smoked Duck w Tamarind & Plum	42
Penang Curry of Slow Braised Wagyu Beef Shin	42
Masterstock Pork Belly w Chilli Caramel & Nam Pla Phrik	42
Soy Chicken w Black Pepper & Shallot	38
Wok Fried Beef Fillet w Flat Beans Eryngii & Rice Wine	42 v
Claypot Lamb w Red Bean Sauce & Braised Wombok	42

Sides

Barbeque Pork & Prawn Fried Rice	24/32 v
Chinese Greens w Fragrant Soy	14 v
Steamed Broccolini w Oyster Sauce	14 v
Vegetables Wok Fried w Vegetarian Oyster Sauce	20 v
Jasmine Rice	4pp

With respect to diners with allergies, we cannot guarantee that dishes will be completely free of nut or shellfish residue. The 'v' symbol indicates a vegetarian option of the dish is available.

Please note a 10% operational cost applies on Sundays.

A 15% operational cost applies on all Public Holidays (one fee of 15%, if Public Holiday falls on a Sunday).

All card transactions will incur a 1.65% fee.