

### **Cold Share Plates**

Pickles	6 v
Appellation Oysters w China Doll Dressing	6ea
Salmon Sashimi w Blackened Chilli Dressing	32
Coconut Ceviche of Hiramasa Kingfish w Jalapeno & Coriander	32
Duck & Watermelon Salad w Cashews & Pickled Red Cabbage	28 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	22
Shu Mai - Pork Prawn Scallop & Shiitake w Chilli Oil	22
Prawn & Garlic Chive Crispy Parcels w Nuoc Cham	26
Ma Po Beef & Sweetcorn Dumplings w Black Vinegar & Chilli Oil	24
Poached Pork & Prawn Wontons w Spicy Soy	22
Corn & Zucchini Cakes w Coriander Chilli Sambal	22 v
Mushroom Spring Rolls & Garlic Vinegar Dip	24 v
Hot Numbing Salt & Pepper Chicken Ribs	24
Chilli Salt Squid	26
Sesame Prawn Toast w Bloody Mary Sauce	32
Pork & Peanut San Choy Bau	26
Vegetable & Peanut San Choy Bau	16 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 Chilli & Cognac	70
Steamed Red Emperor Fillet w Soy Ginger & Chilli	54
Salt & Pepper King Prawns w Wok Toasted Chilli & Garlic	46
Pink Snapper w Celeriac & Macadamia Chilli Salsa	48
Steamed Barramundi w Chilli Garlic & Pickled Mustard	46
Green Fish Curry w Snake Beans & Thai Basil	45
Wok Fried Bugmeat & Cauliflower Blossom w XO Sauce	56
Eggplant & Tofu w Sichuan Chilli Bean Paste	28
300gm Black Angus Scotch Fillet w Shiitake Salt & Lemon	56
Sweet Spicy Pork Ribs w Crushed Peanuts & Pickled Radish	52
Tea Smoked Duck w Tamarind & Plum	48
Penang Curry of Slow Braised Ranger's Valley Beef Shin	48
Masterstock Pork Belly w Chilli Caramel & Nam Pla Phrik	46
Drunken Chicken w Rice Wine Sauce & Ginger Shallot	42
Wok Fried Wagyu Beef Fillet w King Browns Black Bean & Chilli	48 v
Grilled Char Shui Style Lamb Cutlets w Sweet Onion & Mustard	50

## Sides

Barbeque Pork & Prawn Fried Rice	26/34 v
Chinese Greens w Fragrant Soy	14 v
Steamed Broccolini w Oyster Sauce	14 v
Vegetables Wok Fried w Vegetarian Oyster Sauce	24 v
Jasmine Rice	5pp

**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.