

TO BEGIN

SQUID | 20

Crispy fried, served with tartare sauce

PRAWN BITES 🌶️ | 20

Crispy prawn balls, chili oil velouté, and fresh bird's eye chili

CANTON SPICY WON TONS 🌶️ | 17

Pork & prawn wontons in hot chilli oil, black vinegar, spring onions and garlic soy sauce

DUMPLINGS | 17

Pork, beef or vegan, pan fried

SILKEN VEGETABLE DUMPLINGS (V) | 17

Filled with zucchini, carrots, corn, pumpkin, served with house made chili oil & black vinegar, steamed

MALA CHICKEN (GF) 🌶️ | 18.5

Fried chicken with Sichuan peppercorn, peanuts and dried chilli

CHAR SIU | 18

Cantonese style roast pork with citron honey glaze

SWEET & SOUR "PORK" (V) | 18

Fried seitan (wheat protein) & tofu wok tossed in sweet and sour sauce with pineapple

CARAMELISED EGGPLANT (V) | 17

Fried eggplant in a caramelised glaze

ALLERGEN KEY

V | Vegan

GF | Gluten Free

*available on request

BAOS

SIGNATURE BAO | 15

12 hours slow cooked pork belly with sesame mayo, hoisin ketchup, pickles and salad

HEIHEI | 13

Fried Chicken with black vinegar glaze, pickles, sesame mayo and salad

THE OG 🌶️ | 13

12 hours slow cooked beef ribs with Sichuan yuxiang sauce and salad

VEGAN | 13

Eggplant & tofu, pickles with vegan mayo and salad on a pumpkin bao

LARGER PLATES

YUXIANG FISH 🌶️ | 36

Fresh pan fried market fish with spicy & tangy yuxiang sauce

KUNG PAO TOFU (GF/V) | 25

Wok-tossed tofu, broccoli, cauliflower, carrots, onion, capsicum and peanuts

SICHUAN CHICKEN 🌶️ | 32

Crispy skinned pan fried free range thigh with bean sprouts and cabbage

GOLDEN GLAZED PORK (GF) | 32

Sweet and sour pork, with fresh figs, pineapples, cucumber ribbons, and dehydrated jackfruit

BRAISED BEEF RIBS | 35

Tomato, carrot, zucchini and coriander

PEKING DUCK | 38

With Chinese pancakes, fresh cucumber, red onions, spring onions and Peking hoisin

CRISPY LAMB RIBS (GF) | 33

Mala rub and slaw

SALADS

POMELO & PRAWN (GF) | 27

green apples, fresh Asian herbs, sambal, red onions, tomato, bean sprouts, peanuts and Thai dressing

DUCK SALAD (V*) | 27

Fresh plums & apricots, fennel, spring onion, coriander, carrot, bean sprouts, garnished with golden wonton crisps with a plum sauce dressing

SEASONAL VEGETABLES (GF/V) | 24

Cashews, cranberries & garlic honey mustard dressing

SIDES

Jasmine rice | 4

Egg fried rice | 10

Scallion pancake
with cashew dip (V) | 10

Asian greens | 10



SWEET FINISH

COCONUT & CARAMEL (V) | 13

Coconut vanilla ice cream, caramel sauce,
and caramelised toasted walnuts

EARL GREY PANNA COTTA | 14

With pear poached in white rum

MATCHA TIRAMISU | 14

Ladyfingers soaked in matcha & yuzu
liqueur and mascarpone cream

