

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 (GF) | 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

CAULI CRUNCH (Veg) | 17

Golden fried cauliflower topped with furikake, with ponzu mayo

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

FRESH CATCH | 14

Fresh fried market fish, crispy seaweed, pickles, sesame mayo, tartare 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

HUNAN CHICKEN 🌶️ (GF) | 32

Stir fried boneless free range chicken thighs, broccoli in a hot & spicy Hunan sauce

GOLDEN GLAZED PORK (GF) | 32

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

ALLERGEN KEY

V | Vegan GF | Gluten Free Veg | Vegetarian

*available on request

CHILLI BEEF 🌶️ | 35

Stir fried beef, onions, garlic, Chinese bok choy in a hot chilli sauce

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) | 28

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

DUCK SALAD (V*) | 27

Seasonal fruit, fennel, spring onion, coriander, radish pickles, bean sprouts, garnished with golden wonton crisps with a plum sauce dressing

GRILLED PORK AND MANGO (GF) | 27

Grilled pork neck, mango, apple, fresh Asian herbs, red onion, cherry tomatoes, radish pickles, bean sprouts, served with krupuk

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

Mala fries (Veg) | 12

