

ROOKIE EATERY

APPETISERS

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| Freshly shucked oyster, wasabi mignonette | \$5ea |
| Smashed ginger and garlic pickled cucumbers | \$5 |
| Fried scallion flatbread with fermented chilli | \$6 |
| Crab and scallop spring roll with crème fraiche and togarashi | \$10.50ea |
| Charcoal grilled cuttlefish wrapped in lettuce leaf, typhoon shelter style | \$4ea |
| Beef and Szechuan dumplings, chiu chow, black vinegar (6pcs) | \$21 |

ENTRÉE

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| Kingfish, coconut milk, lime, green nahm jim, coriander, Thai basil | \$29 |
| Duck Maryland red curry, lychee, coconut cream, kaffir lime | \$29 |
| Prawns, XO noodles | \$29 |

MAIN

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| Market fish, dashi potato fondant, smoked mussel cream, wilted baby spinach, Nori dust | \$39 |
| Koji miso pork neck, black garlic, roast pickled onions, snow peas | \$39 |
| Dry aged duck breast, honey glaze, Szechuan pepper, coriander seeds, pickled shiitake mushrooms, wasabi apple puree | \$41 |
| Rangers Valley 9+ Wagyu rump, charred broccolini, sesame sauce | \$41 |

All credit card transactions incur a 1% surcharge
15% surcharge on total bill applies on public holidays

SIDES

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| Beans, cashews, ginger, soy, butter | \$9 |
| Garden salad, palm sugar vinaigrette | \$9 |

DESSERT

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| Coconut and lemongrass crème caramel | \$14 |
| Peanut parfait, soft chocolate, salted butterscotch, caramel corn, whiskey snap | \$16 |
| Pandan panna cotta, mango tapioca, lime jellies, guava granita | \$14 |
| Frozen yuzu curd, mascarpone, thyme oil, hazelnut crumb | \$16 |
| Affogato | \$8 |
| Affogato with Frangelico | \$16 |

