

BREAD + SNACKS

SCALLION FLATBREAD

Fermented chilli sauce, pickled radish and cabbage **11**

BARRAMUNDI SPRING ROLL

Pickles, dill, cheese, mayo **7ea**

PRAWN TOAST

Yuzu mayo, fine herbs **16**

STEAMED SCALLOPS (4pcs)

XO sauce, vermicelli **26**

ENTREE

SOBA NOODLE SALAD

Prawns, szechuan dressing, herbs **24**

BLUEFIN TUNA SASHIMI (GF)

Nahm jim, coconut cream, Thai basil **29**

WAGYU BEEF POTSTICKERS

(4pcs)
Chiu chow & black vinegar sauce **24**

TOFU & SHIITAKE DUMPLINGS

(6pcs) (VE)
w/ cabbage, carrot, chiu chow & black vinegar **19**

CRISPY EGGPLANT (VE, GF)

Sweet gochujang, coriander **19**

MAINS

PORK HOCK

Palm sugar caramel, coconut vinegar relish
half serve **29** | full serve **45**

MARKET FISH (GF)

Miso, cabbage, pickled fennel **49**

BRAISED WAGYU RENDANG (GF)

9+ Fullblood wagyu beef curry w/ rice **49**

HALF DUCK

Charred cabbage, red braise sauce **52**

FULLBLOOD WAGYU STEAK

Black beans, slow cooked onion & soy butter jus **69**

CHAR SIU CELERIAC (VE)

Pickled cucumbers, bao **29**

CAULIFLOWER KATSU (VE)

Potato fondant, leek, golden curry **29**

SIDES

CRISPY POTATOES (GF, VE)

w/ sweet gochujang & kewpie **9**

GREEN BEANS (GF, VE)

w/ soy & cashew **10**

RICE

6

BANQUETS

SNACK TASTING MENU

A deal to get you through the week.

(Wed, Thurs & Lunchtimes only)

44pp

THE ROOKIE

A tasting banquet showcasing what we have to offer.

79pp

THE ROOKIE BALLER

The full banquet experience, as chef recommends.

99pp

DESSERT

MANGO PANNACOTTA (GFO)

w/ passionfruit curd, kiwi, white chocolate **14**

PEANUT BUTTER PARFAIT (GF)

Roasted peanuts, chocolate mousse, honeycomb **16**

BASQUE CHEESECAKE (GFO)

Miso butterscotch, vanilla ice cream **17**

AFFOGATO (GF)

w/ Frangelico, fresh espresso **16**

All credit card transactions incur a 1% surcharge
10% surcharge on total bill applies on Sunday, 15% surcharge on public holidays
No split bills