

ROOKIE EATERY

APPETISERS

Smashed ginger and garlic pickled cucumbers	\$5
Fried scallion flatbread with fermented chilli	\$6
Zucchini flower stuffed with crab & scallops, dashi velouté (1pc)	\$9
Charcoal grilled cuttlefish wrapped in lettuce leaf, XO sauce (1pc)	\$4
Lamb and cumin dumplings, chiu chow, black vinegar (6pcs)	\$21

ENTRÉE

Kingfish, coconut milk, lime, green nahm jim, coriander, Thai basil	\$29
Chinese braised pork belly, pickled kohlrabi, chilli, shallots, coriander peanuts	\$29

Prawns, baby octopus, mussels with puffed brown rice, organic tamari, burnt butter, served with sushi rice	\$29
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MAIN

Hapuku, lime curd, green mango salad, chilli, coriander, mint, speck	\$39
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Koji miso glaze chicken breast, garlic mushrooms + black fungi chicken shumai, chilli oil	\$39
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Dry aged duck breast, honey glazed, Szechuan pepper, coriander seeds, beetroot puree, beetroot sauce, pickled beetroot	\$41
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Wagyu rostbiff (Rangers Valley 9+ MBS), black garlic roasted eggplant, watercress puree, pickled onion, jus	\$41
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All credit card transactions incur a 1% surcharge
15% surcharge on total bill applies on public holidays

Upgrade to Rangers Valley 9+ Wagyu rump cap + \$15

SIDES

Beans, cashews, ginger, soy, butter \$9

Garden salad, palm sugar vinaigrette \$9

DESSERT

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



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