

# 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
Duck Maryland, yuzu mustard, puffed quinoa, pickled kohlrabi, crisp nori	\$29
Prawns, baby octopus, mussels with puffed brown rice, organic tamari, burnt butter, served with sushi rice	\$29

## MAIN

Hapuku, lime curd, green mango salad, chilli, coriander, mint, speck	\$39
Spatchcock, miso glaze, garlic, mushroom + golden curry, fried chicken	\$39
Dry aged duck breast, honey glazed, Szechuan pepper, coriander seeds, beetroot puree, beetroot sauce, pickled beetroot	\$41
Wagyu rostbiff (Rangers Valley 9+ MBS), black garlic roasted eggplant, watercress puree, pickled onion, jus	\$41
<i>Upgrade to Rangers Valley 9+ Wagyu rump cap + \$15</i>	

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

## 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

