

KITCHEN

BAO BUNS \$14

(x2 buns)

Battered oyster mushrooms, pickled vegetables, hoisin mayonnaise, cashew powder, coriander, sliced onion, sliced chilli (v op)

Sticky pork, spiced mayonnaise, cucumber, coriander, chillis, sliced onion

Barramundi, pickled vegetable, candied yuzu, sriracha mayo, crispy shallots

SNACKS

Chicken wings in honey ginger chilli sauce (gf op) \$12

Crispy soft-shell crab with sriracha cream sauce (gf op) \$12

Crispy five spice white bait, lemon wedge, sour cream (gf op) \$14

Golden sand corn with salted duck yolk (vego) (gf op) \$10

Crispy chicken skin in Szechuan spice and vinegar \$10

Lamb ribs in Xinjiang spice in sticky spiced soy, crispy lotus roots \$24

Steamed Rice \$6

MAIN MEALS

Grilled Barramundi, Chinese broccoli, goji, oyster mushroom, pickled tapioca pearls, sesame soy broth (gf op) \$26

Smoked duck breast, jelly fish, coriander, dehydrated orange, shiitake, broccoli, pork crackling powder, sliced chilli with sesame and rice vinegar dressing \$26

Bean curd and pork vermicelli noodles, bean shoots, ham, egg, spiced mix \$22

Jumbo prawns, salted egg sauce on potato nest, goji berries \$28

Char siu pork, Chinese pancake, pickled vegetable, coriander, sour cream \$24

Seared wet aged beef, shaved asparagus, diced cucumber, crispy bamboo mushrooms, fermented bean dressing \$26

Prosperity salad, yellow fin tuna, smoked fish, pickled carrot, orange segments, toasted cashew, peanut sauce, crispy shallots, sesame oil powder, asparagus spear \$26

VEGO OPTIONS

Golden beetroot, pickled rainbow radish, radish slices, burnt coconut cream, garlic and cashew crunch (vego) (v) (gf) \$18

Asparagus fritters with white vinegar lemongrass dressing \$16

Roasted cauliflower, ground cashews, sesame and peanut caramel sauce, cauliflower cream (vego) (v) \$18

Salad of the day: Ask our friendly waiters' salad of the day \$14

BOARDS

Jamon serrano, Spanish chorizo, tozino salado, marinated olives, grilled bread, truffle salsa \$36

Golden Roamer 18-month, muscatel, beetroot lavosh, sliced fruits, smoked salmon pate, pickled baby carrots (gf) (op) \$32

HQ Board, Chef selection of the menu, serves 2 people \$48

DESSERTS \$12

Redgum Honey cake with handmade pistachio ice cream

Cinnamon dusted churros with Belgian chocolate sauce and vanilla ice cream

Chocolate lava filled with egg yolk custard and vanilla ice cream

Honeycomb gelato with sliced fruits, honey crumb

Dessert board \$38

(gf) - gluten free (gf op) - gluten free optional please ask your wait staff (v) - vegetarian (vg) - vegan

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur.