

KITCHEN

BAO BUNS \$14 (2 serves)

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

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

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

BAR SNACKS

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

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

Crispy Whiting, Fermented palm sugar, lime and chili sauce, seaweed salad (gf) **\$21**

Beer Batter sidewinder chips, hoisin mayonnaise **\$12**

Crispy chicken skin in Szechuan spice and vinegar **\$10**

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

SUBSTANTIAL MEALS

Cone Bay Barramundi, Chinese broccoli, goji, mushrooms, pickled tapioca pearls, kelp and ginger infused soy dressing (gf op) **\$26**

Smoked duck breast, jelly fish, coriander, Dehydrated orange, shiitake, broccoli, pork crackling powder, sliced chilli with sesame and rice vinegar dressing **\$28**

Salmon Tataki, marinated peas, spiced goats' cheese, bonito flakes, shaved fennel **\$33**

Grilled and lightly buttered king prawns, shredded paw paw, cashew nuts, carrots, lime and palm sugar dressing **\$28**

Char sui pork, grilled leek, straw mushroom, pickled vegetables **\$26**

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

Jade porridge, green rice, chili garlic oil, lengua foss, boiled egg, ginger **\$24**

VEGO OPTION

Beetroot medley, pickled rainbow radish, radish slices, sweet potato mash, garlic and cashew crunch (vg)(gf) **\$18**

Battered Asparagus with white vinegar lemongrass dressing (gf op) **\$16**

Roasted cauliflower, ground cashews, sesame and peanut caramel sauce, cauliflower cream (gf op) **\$18**

Salad of the day, Ask our friendly waiters about the salad of the day (gf) **\$14**

Steamed/ Sautéed Fresh Greens **\$12**

Steamed Jasmine Rice **\$6**

BOARDS

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

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

Cheese Board, Chef selection, serves 2 people **\$18**

DESSERTS \$14

Redgum Honey cake with handmade pistachio ice cream

Rice pudding, coconut caramel with sliced fruits and vanilla ice cream

Chocolate lava filled with egg yolk custard and vanilla ice cream

Lemon meringue gelato, with sliced fruit

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.