

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 ribs, deep fried, Korean sweet chili sauce (gf op) **\$15**

Saku tuna, perilla leaves, gochujang chili paste, candied yuzu peel, toasted cashew crumb (gf op) **\$26**

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

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**

Japanese scallops, foie gras mousse, agave poached baby pears, bourbon butter sauce, salmon roe, brioche **\$26**

Salmon tataki, marinated peas, spiced goats' cheese, bonito flakes, shaved fennel (gf) **\$33**

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

16 hour slow cooked short beef ribs, pickled eggplant, coral white fungus, black beans **\$32**

Seaweed soba noodles, dashi broth, mixed mushrooms, white miso and walnut paste, shave bottarga (gf op) **\$23**

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**

Dessert Board, Chef selection, serves 2 people **\$38**

DESSERTS \$15

Chocolate lava cake, filled with egg yolk custard and vanilla ice cream

Dessert Bao, lemon meringue gelato, with sliced fruit

Milk tea flan, infused with creamy thai tea (gf)

Sylvanas, meringue, vanilla butter cream, served with sliced fruit and vanilla bean
gelato

(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.