







ENTREE

Braised Pork & Glass Noodle Soup tofu, ginger & shitake mushrooms	16
 Peanut & Sweet Soy Marinated Sirloin pickled cucumber, carrot & mizuna salad golden shallot & lime dipping sauce	18.5
Pan-Seared Japanese Scallops edamame beans, wakame salad with sesame dressing, Asian butter sauce	19
Pork & Prawn Choux Dumplings pineapple & lime chutney spiced black cherry dipping sauce	17
Crispy Tapioca Battered Tiger Prawns cashew & nashi pear salad, nuac cham dressing, Asian spiced aioli	17.5
Confit of Ocean Trout kobayaki sauce, miso emulsion homemade kimchi, watercress	20
Tea Smoked Char Sui Duck Breast Asian coconut coleslaw, tom yum mayonnaise, apple, soy & ginger dipping sauce	18
 Vietnamese Rice Paper Rolls tofu, peanuts, pickled vegetables, lime & ginger dipping sauce	15
Tamarind Taster Plate Vietnamese rice paper rolls, crispy tapioca battered tiger prawn, peanut & sweet soy marinated sirloin, Japanese scallop with edamame beans & wakame salad,	22
 Denotes vegetarian dish or vegetarian variation available	

	Five-Spice Crispy Skin Pork Belly	32
	chilli plum sauce, steamed baby bok choy & snow peas, pickled papaya	
	North Queensland Yellow Fin Tuna	36
	spiced red lentils, bacon lardons, infused coconut cream, pickled vegetables	
	Chu Chee Wok Fried Prawns, Scallops & Cuttlefish	36
	black sticky rice, som tam salad	
	Penang Curry of Duck	38
	peanuts, caramelised pumpkin, banana chilli	
	Whole Crispy Baby Barramundi	37
	tamarind, chilli & garlic sauce	
	Soy & Mustard Loin of Lamb	37
	sesame spinach, baby corn, birds nest potatoes, pea & wasabi puree	
	Slow Braised Veal Shank	39
	lime gremolata jus, carrot & cardamom blend, wok tossed chilli & almond broccolini	
	Morganbury Volcanic Sirloin 250gm	39
	smoked cheddar & potato skordalia, asparagus, golden shallot jus, chilli & macadamia praline	
	Corn Fed Chicken Breast	34
	lime, tamarind & black bean glaze, stir fried lotus root, chilli & lemongrass sambal	
	Spiced Potato & Tamarind Fritters	25
	roasted eggplant mash, zucchini noodle salad, tamarind & coriander dressing	

Denotes vegetarian dish or vegetarian variation available

Wok Fried Greens 8
white peppercorn & coriander paste

House Salad 8
pickled ginger & palm sugar dressing

Steamed Jasmine Rice 6

Homemade Condiments each 4

Eggplant Relish

A rich spiced chutney great with lamb, beef, poultry or fish curries.

Kim Chi

Pickled cabbage with a hint of chilli. The perfect accompaniment to pork, duck or fish.

Lemongrass & Chilli Sambal

The heat of the chilli, countered by the lemongrass serves well with chicken, fish or lamb.

Pickled Vietnamese Vegetables

Slightly tart, a great counter balance to the rich, sweet flavours of pork or duck.

Pickled Green Papaya

A more delicate pickle as it uses fruit. Works well with pork, duck or fish dishes.

Tomato & Cardamom Chutney

A well balanced, versatile chutney complimenting a variety of dishes from meat and poultry to fish, shellfish and vegetables.



GLOSSARY

Barramundi - found in rivers, creeks & mangrove estuaries throughout tropical Australia & the Indo-West Pacific, barramundi are excellent table fish with firm, white, fine-grained fillets

Char Sui - Chinese barbeque marinade combining honey & five spice. Commonly used with pork & poultry dishes.

Chu Chee Curry - is a Thai curry commonly served with seafood, flavoured with lemongrass, lime & galangal

Confit - A slow cooking style involving the immersion of food in oil or broth to impart flavour and preservation.

Edamame Beans - are green soya beans commonly found in Japan, China & Korea

Emulsion - a mixture of two liquids to make a sauce such as mayonnaise or hollandaise

Five-Spice - the distinctive blend of star anise, fennel seeds, cassia, Szechuan pepper & cloves, used in many Asian recipes

Galangal - used in various oriental cuisines, it resembles & is related to ginger although there is little similarity in taste. In its raw form galangal displays a citrus, earthy aroma

Kim Chi - traditional Korean side dish of fermented or pickled cabbage, spiced with chilli & garlic.

Kobayaki - Japanese dipping sauce of rice wine & soy.

Miso - produced by fermenting rice, barley & soya beans with salt & a special type of fungus; it is an important ingredient in Japanese culinary culture

Mizuna - the Japanese name used to describe a peppery flavoured edible green leaf of the Brassica plant genus

Morganbury Volcanic Sirloin - based on the Atherton Tablelands, the natural attributes of the region, deep rich volcanic soils, reliable rainfall & mild sub tropical climate all combine to enhance the diversity & unparalleled quality of produce from the region. The beef produced on these rich farm lands reflects the environment which these cattle are raised. Cattle spend their stress free days grazing lush pastures.

Nuoc Cham - a common name for a variety of Vietnamese "dipping sauces" served as condiments or a dressing made with lime juice, chilli, palm sugar & garlic

Penang Curry - salty, sweet with an underlying taste of peanuts, this mild to moderate curry is enriched with coconut cream making it one of Malaysia's most popular

Sambal - can be a condiment, ingredient or a dish which contains chilli. A word of Indonesian & Malaysian origin but also popular in Singapore, southern Phillipines & Sri Lanka

Som Tam Salad - from Northern Thailand, this salad combines, green paw paw with green beans, cherry tomatoes & coriander

Tamarind - is a tropical evergreen tree native to India that bears a brown skinned, green-fleshed fruit with an appealing sweet-sour flavour. Tamarind leaves, pulp & water are used extensively in Asian & Indian cooking

Wakame - is a sea vegetable or edible seaweed

