

TONIC+ GINGER

Tonic + Ginger Feed Me | \$54pp (add duck curry + \$4pp)

BITES

- salt and pepper oyster, prik nam pla, crisp iceberg (each) | \$4
- pork potsticker dumplings, korean black bean dressing (2) | \$7
- sweet corn and corriander wontons, house chilli jam (2) (vg) | \$7
- steamed chicken and chinese cabbage dumplings, chilli vinegar (2) | \$7
- crispy pork ribs, char sui caramel, pickled cucumber salad (2) (gfo) | \$10
- steamed wagyu and bamboo dumplings, cashew chilli cream (2) | \$7
- sesame prawn brioche toast, wasabi, chive and black sesame (2) | \$8

GRAZING

- tempura broccoli, wasabi caramel, tofu curd, nori chilli dust (vg) | \$14
- firecracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg) | \$14
- roasted sesame and chilli spiced tempura cuttlefish, lemon (gfo) | \$15
- salt and pepper spiced silken tofu, lemon, chilli, green onion (vg) | \$14
- bbq king prawns, yuzu kosho butter, avocado (3) (gf) | \$22
- lime cured scallop salad, coconut yoghurt, curry oil, crispy garlic (gf) | \$17
- charred barramundi collar, sticky chilli, coconut yoghurt, lime (gf) | \$16
- drunken chicken, glass noodle salad, peanut tamarind dressing (gf) | \$18
- salt and pepper chicken wings, kim chi caramel | \$14
- duck and water chestnut san choi bao, lettuce cups | \$19
- waterfall beef salad, lychee, mango salsa, thai basil, crisp shallot | \$20

FEASTING

- crispy singapore noodles, coconut laksa, greens, blistered chilli (vg, gfo) | \$26
- miso roasted eggplant, agedashi tofu, sesame caramel (vg) | \$27
- dry yellow curry of hapuka, snake beans, garlic stem, crispy sambal (gf) | \$33
- whole fried baby snapper, red pepper and yellow bean dressing (gf) | \$34
- crispy pork belly, plum and ginger relish, mango and coconut salad (gf) | \$31
- lemongrass and ginger basted chicken, lupin tamarind caramel (gf) | \$29
- massaman curry, braised ox cheek, shallot, kipfler potato (gf) | \$33
- spiced rump cap, asian mushrooms, potato cream, black bean relish (gf) | \$36
- fragrant red curry, crispy duck leg, thai basil, coconut cream (gf) | \$42
- szechuan spice pulled pork, fat rice noodles, fragrant chinese wine | \$33

SIDES

- steamed jasmine rice (vg, gf) | \$2pp
- coconut rice (vg, gf) | \$9
- wok tossed asian greens (vg, gf) | \$10
- green papaya salad, chilli, coriander, tamarind (vgo, gf) | \$10
- flakey paratha bread, curry butter (v) | \$10