



Dim Sum.

PRAWN HAR GOW (3) _____ Steamed prawn dumplings.	11
POT STICKERS (3) _____ Pan fried minced pork and vegetable dumplings.	9
CHICKEN DIM SIM (3) _____ Steamed chicken and five-spice dumplings.	9
PRAWN AND CHIVE DUMPLINGS (3) _____ Pan-fried minced prawn and chive dumplings.	9
VEGETABLE HAR GOW (3) _____ Steamed vegetable and tofu dumplings.	9
VEGETABLE SPRING ROLLS (3) _____ Crispy vegetable rolls.	9

Sliders

STEAMED SOFT SHELL CRAB _____ Crispy soft shell crab and Asian slaw slider.	7 EACH
CHICKEN KATSU _____ Crumbled chicken, milk bun, lettuce mayo and cheese.	7 EACH
PULLED PORK _____ Slow cooked pork with coleslaw and chili.	7 EACH

Snacks

BARRAMUNDI FISH CAKES (4) _____ Crumbed Coffin Bay barramundi fillet with lime aioli and Asian herb slaw.	15
DEVIL WINGS WITH RED CABBAGE PICKLE (10) _____ Marinated fried chicken bites with shredded beetroot pickle.	15
STICKY LAMB RIBS (7) _____ Tender baby ribs in a sticky BBQ sauce.	15
SAN CHOY BAU (2) _____ Beef and pork mince with oyster sauce and shallots.	10
SALT AND PEPPER SQUID _____ Salt and pepper squid with chili, shallots and aioli.	12
PRAWN POPCORN _____ with fresh chives and maple dipping syrup.	12
YELLOW FIN TUNA CEVICHE BITES (4) _____ Citrus marinated tuna on crusty pita bread with balsamic glaze.	14
SMOKEY CITRUS BEEF PINCHOSS (4) _____ Marinated beef tenderloin served on a grilled apple with chimichurri.	18

Desserts.

CHEFS SIGNATURE FINGER DONUTS _____ Stuffed with white and dark chocolate buttons with chocolate sauce.	10
-------------------------------------------------------------------------------------------------------------------	----