



SMALLER SHARING PLATES

STEAMED & GRILLED EDAMAME BEANS (DF, GFOR, V) w House-Made Furikake	\$9
CRISPY VEGGIE SPRING ROLLS (DF, V) w Sweet Chilli Sauce	\$9
BAO BUNS Pork Belly or Tofu, Soft Bao Bun, Pickled Cucumber, Coriander, Spring Onion, Chilli, Siracha, Hoisin Sauce, Sesame Seeds	\$12 EACH
FRIED CHICKEN OR FISH OR TOFU TACO Soft Shell Taco, Slaw, Coriander, Spring Onion, Jalapenos, Avo Cream, Lime Mayo, Sriracha, Sesame Seeds	\$13 EACH
STUFFED PARMESAN CIABATTA w House-Made Garlic Butter	\$15
AGEDASHI TOFU (GF, DF, VOR) w Fried Tofu and House-Made Dashi Stock, Bonito Flakes, Spring Onion & Chilli	\$18
CRISPY HALLOUMI BITES (GF, V) Gluten Free Batter, House-Made Tartare & Sweet Chilli	\$19
TEMPURA EGGPLANT (DF, V) w House-Made Thai Dressing, Mung Beans, Coriander, Spring Onion, Chilli & Sesame Seeds	\$20
LEMON PEPPER CALAMARI (DF, GF) w House-Made Aioli & Lemon	\$20
PRAWN DUMPLINGS (DF) w House-made Chilli Red Wine Vinegar & Garlic Oil	\$20
FRESH FISH GOUJONS (GF, DF) Gluten Free Batter, House-Made Tartare & Lemon	\$20
VEGETARIAN YELLOW CURRY (DF, GF, V) w Jasmine Rice, Mung Beans, Peanuts, Coriander, Spring Onion, Chilli & Sesame Seeds ADD Prawns OR Tofu \$7	\$24
CRISPY KOREAN CHICKEN NIBBLES (DF, GFOR) w Spring Onion, Sesame Seeds	\$24
CRISPY STIR-FRIED BEEF (GF, DF) In Soy Honey Chilli Garlic Sauce w Rice	\$24
WHOLE PRAWNS (DFOR, GFOR) Garlic & Chilli oil w Salad	\$26
SCALLOPS (GF, DFOR) w Japanese Slaw, Yum Yum Sauce & Caviar	\$26
TEMPURA BATTERED PRAWNS (GFOR, DF) w Soy Dipping Sauce	\$26
SEAFOOD CHOWDER (GFOR) w Toasted Ciabatta	\$26
CHEF'S SASHIMI (DF, GFOR) w Sesame Slaw, Wasabi, Pickled Ginger & House-Made Soy Dipping	\$26
CRISPY SWEET SOY PORK BELLY (DF) w Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds	\$26
KARAGGE CHICKEN (DF, GF) w Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion & Sesame Seeds	\$26
MISO TERIYAKI LAMB SKEWERS (DF, GF) w Coriander, Spring Onion, Chilli, Crispy Shallots & Sesame Seeds	\$28
BEEF TATAKI (DF, GFOR) Thin Slices of Seared Eye Fillet, Ponzu Sauce, Radish & Wasabi Mayo	\$28
NZ GREEN LIPPED MUSSELS (DFOR, GFOR) w Thai Yellow Curry, Coriander, Spring Onion, Chilli, Lemon & Toasted Ciabatta	\$28

THAI SALAD - BEEF OR TOFU OR FRIED CHICKEN (DF) **\$28**

w Mesclun, Carrot, Tomato, Mint, Coriander, Spring Onion, Red Onion, Mung Beans, Cucumber, Crispy Noodles & House-Made Thai Dressing

PASTA OF THE DAY **\$28**

See Our Wait Staff For Today's Special

SEARED SALMON HARMONY (DF, GF) **\$32**

Thai Red Curry, Jasmine Rice & Fresh Salad Ensemble

MB PROTIEN (GF, DFOR)

Served w 2 Choices of Chips, Salad or Seasonal Vegetables & Either Red Wine Jus or Creamy Mustard Sauce

LAMB LOIN 200 GRAMS **\$36**

BEEF EYE FILLET 200 GRAMS **\$39**

BEEF SCOTCH 250 GRAMS **\$42**

BBQ ROAST PORK BELLY **\$38**

FISH OF THE DAY **\$39**

In Creamy Caper Sauce w Salad, Chips & Tartare Sauce

CHILDREN’S MENU (12 & UNDER)

\$15 INCLUDES KIDS SUNDAE

FRIED CHICKEN & CHIPS OR SALAD

BATTERED FISH & CHIPS OR SALAD

CALAMARI & CHIPS OR SALAD

HALLOUMI & CHIPS OR SALAD

TEMPURA EGGPLANT & CHIPS OR SALAD

WHILE WE ENDEAVOUR TO MAINTAIN NO TRACES OF ALLERGENS IN OUR FOOD, PLEASE BE AWARE WE CANNOT GUARANTEE THIS.

ALLERGEN KEY:

DF: DAIRY FREE DFOR: DAIRY FREE ON REQUEST
GFOR: GLUTEN FREE ON REQUEST GF: GLUTEN FREE
V: VEG VFOR: VEGAN FRIENDLY ON REQUEST

SIDES

CHIPS **\$12**

w Tomato Sauce & House-Made Aioli

CHARRED BROCCOLI **\$12**

w Spring Onion & Sesame Seeds

JAPANESE SESAME SLAW **\$12**

GARDEN SALAD **\$12**

STEAMED RICE **\$6**

w Furikake

CHILLI OIL/PICKLED GINGER/WASABI **\$3 EACH**

HOUSE-MADE SPICED CHIPS **\$15**

w Chipotle Mayo

DESSERTS \$18

SNICKERS SUNDAE

w Chocolate Brownie, Vanilla Bean Ice Cream, Wafer, Chocolate Sauce & Whipped Cream

BAKED CHEESECAKE

See Our Wait Staff For Today's Special

AFFOGATO

w Vanilla Ice Cream, 30ml Espresso Shot, 30ml Liqueur

STICKY DATE PUDDING

w Salted Caramel Sauce, Vanilla Bean Ice Cream & Whipped Cream

MIXED SORBET (DF/GF/V/FOR)

w Fruity Toppings

KIDS SUNDAE **\$5**