







# **SMALLER SHARING PLATES**

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

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

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

PA	STA	OF	THE	DAY	•				<b>\$28</b>

See Our Wait Staff For Today's Special

### SEARED SALMON POKE BOWL (DF) \$32

pan-seared salmon on a bed of quinoa and rice, layered with mesclun, mung beans, broccoli, edamame, and a fresh carrot, cucumber & radish slaw. Finished with a house-made Asian dressing, drizzles of tonkatsu sauce, and Japanese mayo.

# **MB PROTIEN (DFOR)**

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

LAMB LOIN 200 GRAMS	\$36
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BEEF EYE FILLET 200 GRAMS \$39

BEEF SCOTCH 250 GRAMS \$42

ROAST LAMB \$34

Tender roast lamb served with seasonal vegetables, housemade chips, mint mayo & rich gravy.

## 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
V: VEG VFOR: VEGAN FRIENDLY ON REQUEST

## **SIDES**

CHIPS w Tomato Sauce & House-Made Aioli	\$12
CHARRED BROCCOLI w Spring Onion & Sesame Seeds	\$12
JAPANESE SESAME SLAW	\$12
GARDEN SALAD	\$12
STEAMED RICE w Furikake	\$6
CHILLI OIL/PICKLED GINGER/WASABI	\$3 EACH
HOUSE-MADE SPICED CHIPS w Chipotle Mayo	\$15

## **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/V/FOR)

w Fruity Toppings

KIDS SUNDAE \$5

