



OYSTER, NATURAL WITH LIME <i>GF, DF</i>	4
OYSTER, BLACK BEAN, CUCUMBER, GINGER, CHILLI JAM <i>GF, DF</i>	5
WARM BAGUETTE, CULTURED BUTTER	8
OR DUKKHA, CONFIT GARLIC, E.V.O.O	8
BAO BUN WITH TEMPURA BATTERED SOFT SHELL CRAB, HERBS, PEANUTS, CRISPY SHALLOT, SIRACHA, OYSTER SAUCE	7
MINI BAHN MI, PORK BELLY, PORK PATE, SOFT HERBS, SIRACHA, KEWPIE	9
BAHN MI, SOFT SHELL CRAB, COS LETTUCE, SIRACHA, KEWPIE	14
BAHN MI, PORK BELLY, PORK PATE, SOFT HERBS, SIRACHA, KEWPIE	14
FRIES, WITH KEWPIE	9
STEAMED GREENS, WITH SESAME <i>GF, DF, VG</i>	8
GREEN MANGO SALAD, HOT AND SOUR DRESSING <i>GF, DF, VG</i>	9
ZUCCHINI SALAD, GARDEN PEAS, PARSLEY, SMOKED ALMONDS, GOATS CHEESE, CHARDONNAY VINAIGRETTE <i>GF, V</i>	14
AGEDASHI TOFU, RICE NOODLES, CASHEWS, BLACK FUNGUS, ENOKI, SOFT HERBS, PICKLED DAIKON, BLACK VINAIGRETTE <i>GF, DF, VG</i>	15
SICHUAN SALTED CHICKEN WINGS, HOT AND SOUR SAUCE <i>GF, DF</i>	15
KINGFISH SASHIMI, GINGER BROTH, CUCUMBER, CHILLI, FRIED SHALLOT <i>GF,</i>	19
DUCK BREAST, CHILLI JAM, NASTURSIANS <i>GF, DF</i>	19
STICKY LAMB RIBS, BLACK VINEGAR CARAMEL, BLACK SALT, LIME <i>GF, DF</i>	23



COCONUT BRAISED BEEF SHORT RIB, BANANA BLOSSOM SALAD, NAHM PRIK <i>GF</i>	25
CRISPY BARRAMUNDI STAR FRUIT SALAD, CARAMELISED PORK BELLY <i>GF, DF</i>	25
DUCK BREAST, 63-DEGREE EGG, EGG NOODLES, XO, SHALLOT,	25
CORIANDER <i>DF</i>	
STEAMED HUMPTY DOO BARRAMUNDI, SHITAKE, ENOKI, RICE NOODLES,	25
GINGER BROTH, SHALLOT, SUNFLOWER SPROUTS <i>GF, DF</i>	
CHICKEN BREAST, SNAKE BEANS, SOYA, SICHUAN, SESAME, PEANUT <i>GF, DF</i>	25
EYE FILLET, GAI LANG, CHILLI, JAM, BUTTERNUT PUMPKIN, LOTUS,	25
COCONUT SAUCE <i>GF, DF</i>	

DESSERT

CHOCOLATE CREAMOUX, CARAMELISED BANANA, SPICED RUM ICE CREAM,	17
PEANUT BUTTER POWDER	
CARAMELISED BANANA, TOASTED VANILLA MARSHMALLOWS, SMOKED	15
BLACK SESAME ICE CREAM, MEKONG WHISKY AND COCONUT CARAMEL	
LEMON CURD, LEMON GRANITA, MASCARPONE SORBET, COMPRESSED	16
STRAWBERRIES	

****CHOW TIME,** IF YOU CAN'T DECIDE, ASK US ABOUT OUR 6 COURSE MENU DESIGNED FOR YOU TO ENJOY A PROGRESSIVE EATING EXPERIENCE. MATCHED WITH WINES IT IS THE ULTIMATE HONEYEATER KITCHEN EXPERIENCE.