



SMALL PLATES	OPTIONS		\$
Kangaroo Island oysters:	 Natural with green nahm jim Steamed in shell with pickled ginger, crispy chilli, and green onion oil 	3PC 3PC	18 20
Pick-up stix, with peanut satay or fermented chilli hoi sin sauce.	with chicken thighwith wagyu topsidewith king oyster mushroom		12 14 10
Prawn and carp dumpling, black vinegar dressing.		5PC	20
Corn ribs, Taiwanese bbq sauce, kewpie, lime.			16
Chewy five spice, mushroom, and chestnut dumpling.			12
Crispy Szechuan quail, pickled cucumber and shiitake, hoi sin.			17
Steamed edamame, funky tofu butter, togarashi.			12
Squid salad, herbs, lemongrass, coconut, jicama, pomelo.			20
Spring onion pancake:	with crispy anchovy, peanut, black beanwith mushroom XO		18 16
Radish cake, lap cheong sausage, pickled ginger.			17
LARGE PLATES			
Chicken rice roulade, sticky rice, greens, ginger chilli sauce.			30
Katong laksa, clams, salted carp, prawn, rice noodles.			36
'Lu rou fan' sweet savoury Taiwanese braised pork belly.			32
Black pepper shells, shallot, curry leaf.			35
VEGES/SIDES			
Crispy fried brassicas, kim chee mayonnaise.		,	16
Stir fried mushrooms, oyster sauce, garlic shoots.			18
Egg fried rice:	with seasonal vegies.with ellis smoked hock.		16 18
Kim chee.			12
Cucumber worm salad.			14
'Nasi Kunning' Indonesian yellow coconut rice.			ЗРЕ
Short grain rice.			6рг
Kombu buttered noodles.			5PP
SWEETS			
Kaya doughnuts, sour plum, buttered coconut rum ice cream.			16
Petit fours, a selection of three daily petit fours.			12
White chocolate cashew mousse, kaffir lime curd.			18
Grilled banana, roti, spiced chocolate sauce, vanilla ice cream.			18
FEED US MENU			80
The Chef's daily selection of small and large plates, and desserts Whole table only, please speak to your waiter about premium additions!	with matched wineswith matched cocktails		+40 +60