



Starters

- House made pickles 8
- Tasmanian salmon sashimi w smoked green chilli and apple 24
- Crispy masterstock pigs ear w salted cucumber and shallot 12
- Steamed hervey bay scallops w turmeric and chilli 4.50 (per scallop)
- Pork or prawn san choy bao 18
- Sichuan chilli chicken wings 18
- Steamed pork, prawn, scallop and shiitake mushroom shu-mai 20
- Steamed prawn and water chestnut dumplings 18
- Steamed vegetarian dumplings w garlic chive and pine nut 16
- Chicken and gruyere cheese spring rolls w shallot vinegar 24
- Pulled pork on steamed bao w Sriracha Mayonnaise 22
- Togarashi cuttlefish w chilli and garlic vinegar 18
- Shanghai noodles w spanner crab, umami butter, bonito 28
- Chicken Salad w Sichuan pepper, black fungus and egg noodles 18
- Duck pancakes w hoisin, cucumber and shallot 28

Mains

- Salt and pepper prawns w wok smoked chilli 40
- Cone Bay barramundi w mustard greens, lemongrass, scud oil & shiso 34
- John dory w coconut sambal and kaffir lime 34
- Tempura whiting w wasabi mayonnaise and seaweed salt 28
- Wok fried tofu w Japanese eggplant, chilli, sweet soy and pepper 26
- Crispy chicken w sesame satay, bang bang and herbs 34
- Wagyu beef massaman w sweet potato and cardamom 36
- Black angus scotch fillet (300g) w kombu salt, mustard and smoked soy 48
- Slow roasted lamb shoulder w lemongrass and black olive 34
- Wok fried Moreton bay bugs w Singapore chilli and garlic chips 52
- Masterstock pork belly w chilli caramel and nam pla phrik 36

Sides

- Pork and prawn fried rice w house made sambal and beansprout 28
- Fried cauliflower w sweet miso, toasted almond and snow pea shoot 16
- Wok tossed Asian greens w soy and garlic 12
- Steamed jasmine rice 4 (per person)

