



OYSTERS freshly shucked

yuzu & white dashi

natural with lemon (gf)

ponzu dressing (gf)

\$4 each, 6 for \$20 or 12 for \$36

RAW

sesame crusted yellowfin tuna with kewpie & wasabi (gf) \$16

tataki beef with gochujang, watercress, crispy shallot & radish (gf) \$14

coconut kingfish ceviche, toasted black rice, thai basil & scud chilli (gf) \$16

SNACKS

fried chicken karaage with soy dipping sauce (gf) \$14

soy braised beef & black bean steamed buns (3pc) \$14

cauliflower croquettes with mango chutney (v) (3pc) \$11

pork spring rolls with firecracker sauce (3pc) \$14

grilled pork ribs in red miso glaze (gf) \$18

bbq chicken skewers with yakitori sauce & kimchi (3pc) (gf) \$12

ramen crumbed calamari with furikake mayonnaise \$14

rockling fish dumplings with chilli black vinegar (6pc) \$13

DIY do it yourself (4pc)

korean grilled chicken, steam buns, kewpie, gochujang pickled cucumber & daikon \$25

fried fish taco with spiced avocado, cabbage, vietnamese mint & wheat tortillas (gf avail) \$26

slow roasted lamb shoulder, roti bread, yoghurt, coconut salad, & pineapple chilli jam (gf avail) \$25

LARGER served with seasoned brown rice, share for 2-3 px
grilled cauliflower steak with miso, honey, fried shallots & mirin poached golden raisins (v, gf) \$25

grilled beef shortribs with crying tiger sauce, green papaya salad & roasted peanuts (gf) \$42

bbq swordfish with xo diamond shell clams, shao xing wine & ginger (gf) \$34

braised pork belly, pickled bok choy, red curry sauce (gf) \$32

roasted duck breast with chinese broccoli & lotus chips (gf) \$36

SALADS & SIDES

cabbage salad with house dressing (gf) \$6.5

duck salad, green mango, chilli, fragrant herbs, bean shoots & ginger nuoc cham (gf) \$20

french fries with garlic aioli (gf) \$9.5

marinated cucumbers, garlic soy & sesame (gf) \$6.5

potato salad with kewpie, bonito & coriander (gf) \$6.5

DESSERTS

chocolate espresso custard with banana ice cream & sesame crumb \$12

cherry blossom cheesecake with lychees (gf) \$12

black sesame parfait, matcha sponge, blackberry sorbet \$12

thai tea custard spring rolls with coconut caramel (3pc) \$10

affogato - espresso coffee, ice cream & either baileys

amaretto grand marnier or cointreau \$14.5

 **BAXTER BANQUET**
\$55 per person

*5 courses of the chefs favourites
minimum 4 pax 1 in all in !*