



## Smaller Share & Bites

<b>House vego spring rolls</b> (2) homemade spring rolls with house vinaigrette (v)	\$8
<b>Miss potz tofu</b> (2) salted fried tofu with tomato sambal, onion chives, chilli & coriander (v)	\$9
<b>Pulled pork bao bun</b> (2) Balinese pulled pork, House sambal, pickled red cabbage (vgo)	\$15
<b>Chicken &amp; shitake dumplings</b> (4) roasted sesame seeds, chilli & soy sauce	\$16
<b>Tempura Broccoli</b> tamarind chilli caramel, coriander, crispy shallot (v)	\$17
<b>Mamak style popcorn chicken</b> roasted chilli mayo, crispy curry leaf (gf)	\$18
<b>Char-Grilled Beef Skewer</b> (2) House satay sauce, crispy shallot, pickled cucumber	\$14
<b>Pork San Choi Bao</b> lettuce cup, nuoc cham (gf)	\$18
<b>Salt &amp; Pepper Squid</b> crispy curry leaf, fried chilli , Nuoc cham (gf)	\$21
<b>Soft Shell Crab Fritters</b> Served with roasted Peanuts & Garlic soy vinegar sauce	\$22
<b>Hiramasa Kingfish Sashimi</b> Spicy Dressing, Coconut cream, Kafir leaf, Onion chives (gf)	\$23

## Bigger Share

<b>Charred Cauliflower in Balinese curry</b> crispy shallots, curry leaves, kaffir leaves (v,gf)	\$23
<b>Spiced Mushroom in Bananaleaf</b> Seasonal mushrooms, Toasted coconut, Charred Lime (v,gf)	\$26
<b>Twice Cooked Pork Belly</b> Granny smith apple, Soft herbs, Sweet&sour Tamarind (gf)	\$32
<b>Singaporean Chilli Prawn</b> "Shark Bay" Tiger Prawns, Onion Chives, Fried Mantou	\$35
<b>Crispy spiced Duck</b> Sambal matah, Plum hoisin, Adjar cucumber, Soy bean pancake	\$46
<b>"Amelia Park" Lamb shank massaman curry</b> pumpkin, chat potato & crushed Peanuts (gf)	\$34
<b>Grilled barramundi fillet in banana leaf</b> tom yum coconut, kafir leaf & crispy basil (gf)	\$35
<b>Sticky Angus Beef Rendang</b> toasted coconut, coriander & crispy curry leaves (gf)	\$36

## stir-fry & greens

<b>Wok-tossed Asian Greens</b> XO mushroom sauce, pickled mustard leaf (v, gfo)	\$19
<b>Nasi Goreng</b> Egg Nets, Garlic chives, Crispy shallot, Tapioca Cracker (vg, gf)	\$21
<b>Pad Thai</b> "Shark Bay" Tiger Prawns, roasted peanuts, roasted crushed chilli, fresh lime (gf)	\$33

## sides

<b>Tapioca Crackers</b>	\$3
<b>Garlic Naan (2pcs)</b>	\$9

<b>Steamed Jasmine Rice (serve 2)</b>	\$5.5
<b>Green papaya salad (gf)</b>	\$12

## let us feed you!

chef selected tapas of the day \$65pp

## Dessert

<b>Banana Fritters</b> salted caramel, vanilla ice cream, Roasted Hazelnut (vg)	\$12
<b>Orange Crème Brulee</b> Seasonal berries, Dark chocolate tuile (vg ,gf)	\$16
<b>Chocolate Lava Cake</b> Berry Coulis, Fresh strawberry, Vanilla ice cream (vg)	\$18

V: vegan | VO: vegan option | VG: vegetarian | VGO: vegetarian option | GF: gluten free | GFO: gluten free Option

BYO wine only \$6 per person (Tuesday/Wednesday only)