



## SMALL PLATES, BIG NIGHT

HOUSE VEGO SPRING ROLLS (2) mushroom and veggie spring rolls / house vinaigrette (v)	\$11
CHAR-GRILLED BEEF SATAY (2) house satay sauce / crispy shallot / adjar cucumber	\$14
PORK & PRAWN DUMPLINGS (4) roasted sesame seeds / chilli crisps & soy vinegar	\$16
LOTUS CHIPS & DIPS green curry hummus / soft herbs oil (gf,v)	\$14
CHARRED MISO CORN RIBS miso butter / miss potz furikake (vg,gf)	\$18
TEMPURA BROCCOLI tamarind chilli caramel / crispy shallot (v)	\$18
CRISPY CHICKEN WINGS maple soy glaze / roasted sesame seeds / onion chives (mg)	\$19
SPICY DUCK SAN CHOI BAO lettuce cup / nuoc cham (gf)	\$19
SALT & PEPPER SQUID crispy curry leaf / fried chilli / green namjin (mg)	\$22
MYO STICKY CHICKEN BAO (4) sweet chilli glaze / steamed bun / Asian slaw / burnt chilli mayo (vgo)	\$26
STICKY GLAZED PORK RIBS honey black pepper glaze / soft herbed slaw / lime wedges	\$26
HIRAMASA KINGFISH TARTARE green nam jim / coconut&sesame cracker / onion chives (gf)	\$26

## SHARED INDULGENCE

WOK-TOSSED ASIAN GREENS yellow bean mushroom XO / pickled mustard leaf / fried shallot (v,gfo)	\$19
CHARRED CAULIFLOWER IN BALINESE CURRY crispy shallots / curry leaves / kaffir leaves (v,gf)	\$25
NASI GORENG egg nets / garlic chives / crispy shallot / tapioca cracker (vg, gf)	\$25
CURRY NOODLE KHAO SHOI grilled mushroom / crispy noodle / sambal mustard green / fried tofu (vg)	\$28
SINGAPOREAN CHILLI PRAWN Exmouth tiger prawn / fried mantou	\$42
CRISPY SPICED DUCKS soy bean pancake / sambal matah / plum hoisin / adjar cucumber	\$46
LAMB SHANK MASSAMAN CURRY slow cooked lamb shank / crushed peanuts / roasted sweet potato(mg)	\$42
GRILLED BARRAMUNDI FILLET IN BANANA LEAF tom yum coconut / kafir leaf / crispy basil (gf)	\$38
STICKY ANGUS BEEF RENDANG toasted coconut / fried shallots / crispy curry leaves (gf)	\$39
LEMONGRASS GRILLED CHICKEN chilli coconut vinegar / papaya salad (gf)	\$33

## FOR THE TABLE

RICE & BREAD		SALAD & SNACK	
STEAMED JASMINE RICE (GF,V)	\$ 5.5	PAPAYA SALAD (GF,V)	\$ 12
GARLIC NAAN (Vg)	\$ 9	ASIAN SLAW (GF, V)	\$ 10
		CRACKERS W/ SAMBAL KECAP (V)	\$ 7.5

## LET US FEED YOU!

“ TAPAS YOUR WAY \$95 – for 2 ”

pick any 5 dishes from our small plates menu to create your own Potz experience

“ CHEF SELECTED FEAST - \$75pp ”

A generous spread of 3 small plates, 2 Large shares, sides & dessert – curated by our chefs to take you on a full flavors journey.

(let us know if there's anything you don't eat – we'll tailor it for you)

## MANIS ENDING

CHOCOLATE BANANA SPRING ROLLS peanut butter gelato / peanut soil / passionfruit gel (vg)	\$16
VIETNAMESE COFFEE PARFAIT cookies crumble / crushed hazelnut / salted caramel / fresh berries (gfo,vg)	\$17
STICKY “ GULA MELAKA “ PUDDING “gula melaka” butterscotch / Coconut gelato / toasted coconut (vg)	\$18
MISS POTZ DESSERT TRIO	\$45