



## SNACKS

hand-cut fresh lotus root chips and spicy togarashi pepper salt <b>vg</b>	<b>\$5</b>
tapioca crisps with filipino whipped cod roe and yarra valley salmon roe <b>G</b>	<b>\$6</b>
salt and vinegar school prawns with kewpie mayonnaise	<b>\$7</b>
'mhak style' wagyu beef 'bola lot' with kewpie mayonnaise and black bean chilli	<b>2pc / \$12</b>

## SMALL PLATES

black sesame wafer topped with fresh swimmer crab, crab roe mayonnaise and black caviar	<b>2pc / \$14</b>
wild sashimi kingfish cured in a filipino ceviche style, with fermented coconut dressing <b>vg</b>	<b>\$15</b>
north eastern thai duck salad with chilli, herbs, roasted rice and a burnt eggplant relish <b>vg</b>	<b>\$16</b>
green papaya salad with fresh coconut, peanuts and confit of sashimi grade ocean trout <b>vg</b>	<b>\$17</b>

## A LITTLE MORE...

twice cooked duck leg with mandarin jam, shanghai pancakes and cucumber <b>G</b>	<b>6pc / \$19</b>
tempura 'q.l.d' lobster roll, chrysanthemum leaves, nori mayonnaise and mustard pickles <b>G D v</b>	<b>2pc / \$17</b>
bbq calamari stuffed with filipino spicy pork sausage, coconut adobo and squid ink sauce	<b>\$16</b>
bbq jumbo live clarence river king prawns, jimbaran spiced butter and lime sauce <b>D</b>	<b>2pc / \$16</b>
grilled wagyu 9+ beef, filipino burnt coconut sauce, pickled shallots and grilled milk bread <b>G D v</b>	<b>2pc / \$16</b>
miso roasted pumpkin with a nashi pear and toasted pumpkin seed salad <b>vg</b>	<b>\$16</b>

ALL DISHES ARE GLUTEN FREE AND DAIRY FREE UNLESS NOTED BY A **G** OR A **D** RESPECTIVELY  
CAN BE MADE AS, OR IS SUITABLE FOR VEGETARIANS **v** SUITABLE FOR VEGANS **vg**  
ALL DISHES ARE DESIGNED FOR 2 PEOPLE TO SHARE, BUT CAN BE MADE TO ACCOMMODATE. JUST ASK YOUR SERVER

#USEYOURHANDS

## A LOT MORE...

	<b>MARKET PRICE</b>
sustainably caught market fish <i>(ask your server for today's catch and how it will be prepared)</i>	
'pinoy' bbq chicken thigh in our super secret marinade, with a fresh pomelo and cashew salad	<b>\$21</b>
'babi guling' balinese roast suckling pig, 'lawar' young jackfruit salad and flaky roti <b>G</b>	<b>\$22</b>
16 hour slow cooked filipino goat shoulder served with a tamarind, green bean, peanut and tomato salad	<b>\$22</b>
cambodian beef short rib, slow cooked in young coconut juice with sticky sauce, lettuce wraps and herbs	<b>\$24</b>

## SIDES

wok tossed 'kangkung' water spinach in yellow bean sauce <b>vg</b>	<b>\$8</b>
steamed thai jasmine rice infused with coconut and pandan <b>vg</b>	<b>\$4</b>
charred malaysian flatbread <b>G vg</b>	<b>\$5</b>
szechuan style crushed cucumbers with soy and sesame and chilli <b>vg</b>	<b>\$5</b>

## DESSERT

<b>vietnamisu.</b> vietnamese coffee mousse, chocolate, lemongrass and ginger infused masala <b>G D v</b>	<b>\$12</b>
<b>the forest floor.</b> sweet tofu, chocolate log and coconut chocolate soil, mandarin sorbet <b>G D v</b>	<b>\$12</b>
<b>the rps apple pie.</b> star anise and cassia bark stewed apples wrapped in flaky roti with condensed milk ice-cream <b>G D v</b>	<b>\$14</b>

please note, a credit card surcharge applies. payment of bills at the table is greatly appreciated  
all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies  
all produce is free range and sustainably sourced where possible. a 10% surcharge applies on public holidays

