We offer a set menu for all patrons dining with us.

Most dietary requirements can be catered for with prior notice and can be listed as part of the booking process… Details regarding our dietary policy can be found in the FAQ section of the website.

optional extra

torched abrolhos island scallop$_{(A)}$
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nduja xo crumb | koji butter + [$11]
coconut sambal | pineapple nam jim + [$11]

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kingfish sashimi | kaffir lime cream
spring onion oil | watermelon radish$_{(A)}$

szechuan eggplant chips
sticky soy glaze | five spice crispy chilli oil

prawn & pork belly potsticker
prawn head chilli oil | dashi black vinaigrette$_{(A)}$
:::
sour honey charred noodles | gai lan
chilli ginger chicken | local shimeji shrooms

green mango & paw paw salad
nuoc mam | charred beef rib | lemongrass tofu

viet duck à l'orange | carrot puree
kim chi focaccia | gochugaru smoked salt
:::
blackcurrant kalamansi sorbet
pink pepper ganache | thai basil

viet choc mousse | peanut shoyu crumb
mascarpone | yuzu | kaffir lime

*** *(A) all seafood South Australian source*