

Head Chef Lachlan Horstman showcases sustainably sourced seafood, ethically farmed meats and hero vegetables with beautifully balanced Asian aromatics and the distinctive sweet, hot, sour, salty flavour of Vietnamese cuisine at its finest. While respecting the traditions of French and Asian cuisines, he brings an edgy and stylish flair to the fusion.

**TASTE IT ALL MENU**

For the table to share - 89pp

**WELCOME**

Aromatic turmeric broth, purslane, heirloom carrot, cherry tomato

**TO START**

Ramen chicken terrine, ginger lime coconut gel, fermented chilli, crispy chicken skin.

Fermented potato and kombu bread, herb whipped tofu

**TO FOLLOW**

Shark bay scallop, tom yum vinaigrette, spring onions, fried garlic

Sautéed sweet corn, hot and sweet sauce, silken tofu

**TO CRESCENDO**

Roast barramundi, red chilli and coconut broth, green papaya, cashews, betel leaf, red onion, cucumber, longan

Hot sticky and sweet beef cheeks, red cabbage, pickled carrot, bean sprouts, tamarind dressing, peanuts, herbs

Sautéed Beans, black vinegar, fried garlic, smoked almonds

Steamed rice

**TO FINISH**

Roast white chocolate and pandan mousse, ginger nut crumb, macerated strawberries

Vietnamese mocha truffles

**A LA CARTE DINNER MENU**

**SNACKS**

Aromatic turmeric broth, purslane, heirloom carrot, cherry tomato (vegan, gf) \$10ea

Beef pho bao, slow cooked beef, shao hsing jus, bone marrow butter, Thai basil chimichurri, caramelized onions \$12ea

Umami mushroom skewers, truffle oil, herb whipped tofu, kingaru (gf, v) \$12ea

Shark bay scallop, tom yum vinaigrette, spring onions, fried garlic (gf, df, pesc) \$12ea

Ramen chicken terrine, ginger lime coconut gel, fermented chilli, crispy chicken skin. (gf, df) \$10

**ENTRÉE**

Shio koji lamb ribs, Szechuan numbing sauce, toasted hazelnuts, lemon and mint lassi (gf) \$22

Fried chicken wings, stuffing herb seasoning, roast chicken gravy, charred green chilli and orange sauce. (gf, df) \$18

Fermented potato and kombu bread, crème fraiche, xo butter prawns, Vietnamese mint, crispy curry leaves \$22

Sauteed sweet corn, hot and sweet sauce, silken tofu (vegan, gf avail) \$18

**MAINS**

Roast barramundi, red chilli and coconut broth, green papaya, cashews, betel leaf, red onion, cucumber, longan (gf, df) \$44

Tea smoked duck breast, citrus, fennel, pickled ginger, Thai basil, red onion, anise sauce (gf, df) \$47

Hot, sticky and sweet beef, red cabbage, pickled carrot, bean sprouts, tamarind dressing, peanuts, fresh herbs (gf, df) \$45

10 spice pork belly, compressed apple, miso and goat's curd mousse, kaffir lime powder (gf) \$45

Turmeric caramelized pumpkin, spiced coconut dressing, house ponzu, pickled zucchini, macadamia, daikon (vegan, gf) \$34

**SIDES**

Thrice cooked chats, sriracha mayo (gf, df, veg) \$12

Crispy cauliflower, satay sauce, micro coriander (gf, vegan) \$12

Veef and green beans, fried garlic, smoked almonds (gf, df, vegan avail) \$12

**DESSERT**

Roast white chocolate and pandan mousse, ginger nut crumb, macerated berries (gf) \$18

Orange and coconut creme brulee, rhubarb compote, almond crisp ( gf, vegan) \$18

Vietnamese mocha truffles (gf) \$4ea

Banana and dulce de leche spring rolls, citrus dipping sauce \$18