

WALSH BAY KITCHEN

SHARES

- Truffle, parmesan rice ball & dark soy (v) 16
- Karaage chicken, lemon & wasabi mayo (gf) 18
- Edamame hummus, salmon tartare, miso & crackers (df, gf) 22
- Pipi, Chinese sausage, leek, octopus & bao 22
- Beetroot, soy curd, aged black vinegar, honey & lemon oil (v, gf) 17
- Prawn dumpling, coconut & Padang sauce (df) 19

SUBSTANTIAL

- Beef cheek, yakiniku sauce, sweet potato, bacon, green pea + crumb 31
- Barramundi, lemon grass broth, enoki, turnips, shiitake & lotus root (gf) 34
- Nasi goreng & charred chicken (gf,df,*) 25/21*
- Sticky Chinese pork ribs, Asian slaw, rice noodle & palm sugar dressing (gf,df) 35
- Yellow curry with tofu, cauliflower, sweet potato, green pea & coconut (vegan, df, gf) 25
- Lamb shank, chimichurri, peanut, cucumber, shallot + roti (for two) (df) 58

SIDES

- Brussel sprouts, balsamic & crispy garlic (df, gf, vegan) 13
- Chips & lemon pepper salt (v,df) 8
- Mixed leaves, cherry tomato & wasabi dressing (vegan,gf,df) 10
- Jasmine & wild rice (vegan,gf,df) 6

DESSERT

- Cereal milk panna cotta, corn flakes, raspberry, banana & chocolate (gf) 13
- Treacle pudding, peanut & black sesame ice cream 14
- Tiramisu, coffee, mascarpone & ladyfingers 14

SOMETHING TO FINISH?

DESSERT WINE

Frogmore Creek Iced Riesling 14

PORT & SHERRY

Galway Pipe 10 | Penfolds Grandfather 12 | Tio Pepe 10

Refer to beverage menu to view full list of drinks on offer

(gf) gluten free | (df) dairy free | (v) vegetarian | (*) vegetarian option available

If you have any dietary requirements, please ask your waiter.

1.5% SURCHARGE APPLIES ON ALL CREDIT CARDS. A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

A-LA-CARTE