



FOOD MENU

BITES

Prawn Toast DF
panko, kewpie, tonkatsu, bonito 7ea

Pani Puri DFO VEO V
eggplant kasundi, saffron yoghurt,
curry leaf 5.5ea

Mooloolaba King Prawn DF GF
green chilli sambal, coriander, lime 10.5ea

Edamame GF DFO VEO
yuzu kosho butter, nori salt 8.5

RAW

Pacific Oysters DF GF
pickled ginger ponzu 5.9ea

Hiramasa Kingfish Sashimi DF GF VEO
fresh coconut, yuzu, shallots, chilli, soy
26

Seared Atlantic Salmon DF GF
yuzu, red miso, kelp 24

Beef Tataki DF GF
grass-fed MB2+ fillet steak, wafu dressing,
mizuna, kohlrabi, tempura nori 27

Raw Tasting Plate

Enjoy a combination of all
our raw dishes GF DF
49

GUA BAO

Chicken Karaage DF GFO
gem lettuce, shichimi togarashi, yuzu
kewpie 10.5ea
GFO +2

Soft Shell Crab DF GFO
slaw, smoked jalapeno kewpie 12ea
GFO +2

12 Hour Beef Brisket DF
sticky Korean BBQ sauce, sesame kewpie,
pickled daikon 11ea

Corn Fritter DF VEO
sriracha kewpie, cucumber pickles 10ea

SMALL PLATES

Crispy Fried Sichuan Eggplant DF VE
fried shallots, Asian herbs 18

Netted Vegetable Spring Rolls DF GF VE
crisp lettuce, nuoc cham 16

Cheung Fun DF GFO VE N
crispy chilli, hoisin, peanut 15

JFC - Japanese Fried Chicken DF
yuzu kewpie, gochujang, house furikake 19

Fremantle Octopus DF GF
black garlic, squid ink, mustard,
lotus root, kelp 26

Chicken Tikka Masala Roti Wrap N
laccha pyazz, toasted cashew 18

Sticky Shanghai Pork Belly DF
star anise, green onion 22

Karaage Squid DF GF
yuzu kosho kewpie, kizami nori 18

Prawn Wontons DF
Tom Kha, Thai basil 19.5

Pork & Cabbage Gyoza DF
crispy chilli, master stock, black vinegar
16.5

BANG BANG HOUR!

5pm to 6pm every weeknight

\$2 Oysters
\$15 Rotating Cocktail Special
\$35 Raw Tasting Plate

GF - Gluten friendly
GFO - Gluten friendly option
DF - Dairy friendly
DFO - Dairy friendly option

N - Contains nuts
V - Vegetarian
VE - Vegan
VEO - Vegan option

PLEASE NOTE:

All dishes may contain traces of nuts, dairy, gluten, soy,
sesame and shellfish. If you have any allergies or suffer from
coeliac disease, please notify your server.

We have a 10% surcharge on Sundays and 15% surcharge on public holidays.

LARGER PLATES

Braised Beef Massaman Curry DF GF N
kipfler potatoes, coconut cream, peanuts,
fried curry leaf 38

Bang Bang Chicken Salad DF
cucumber, bean shoots, Asian herbs,
Bang Bang dressing 29

Steamed Humpty Doo Barramundi Fillet DF GF
soy, ginger, Chinese broccoli, shiitake
34

Twice Cooked Pork Belly DF
chilli caramel, wombok & apple slaw 39

**Rangers Valley Black Onyx MB3+ Beef
Short Rib** DF GF
nam jim jeaw, Asian herb salad 56

Roasted Japanese Pumpkin DF GF VE N
fragrant panang curry, baby corn, green
peppercorn, Thai basil 29

SIDES

Steamed Coconut Rice DF GF VE
serves two 6

Korean Smashed Cucumber Salad DF GF VE
10

Steamed Asian Greens DF GFO VEO
oyster sauce, ginger, garlic, fried shallots
14

Malaysian Roti Bread N
peanut satay sauce 9.5

SOMETHING SWEET

Tempura Banana Fritter GFO N V
peanut butter parfait, dulce de leche 16

Sticky Toffee Pudding GF V
white miso butterscotch, vanilla bean
ice cream 16

Before Midnight
Saint Felix 'Midnight' Vodka, Little Drippa
coffee, condensed milk, star anise, vanilla
22

FEED ME

(min 2 people per table)

Small

our classic small plates

57pp

Classic

our favourite dishes

65pp

Ultimate

our favourite dishes
+
oysters
a cocktail each
& dessert

92pp

YUM CHA

(min 2 people per table,
lunch only)

10 yum cha bites
+
Saint Felix spiced
lemondade cocktail

79pp