

ASIAN FLAVORS

ENTRÉES

MANDU \$14

Fried Korean prawn dumplings with chefs own spicy Gochujang dipping sauce. (DF)

JAPANESE EGGPLANT \$16

Smokey miso Japanese eggplant, pickled radish salad, wasabi aioli
(VG, GF, DF)

CHINESE XO OYSTERS \$28(6) / \$48(12)

Roasted oysters, dried scallops, shrimps mild spicy sauce, spring onion salad. (GF, DF)

MAINS

CHINESE BBQ PORK \$28

Char-Siu pork fillet, toasted sesame seeds, Wamboin honey glaze, baby boy choy mini lotus leaf bao (DF)

KOREAN FRIED CHILLI CHICKEN \$32

Crispy Korean Chicken with chefs own Korean style chilli sauce. (DF)

THAI DUCK CURRY \$34

Mild Thai red curry, green beans, lychee, baby corn, basil, duck breast with jasmine rice. (DF)(GF)

VIETNAMESE CHICKEN SALAD \$36

Poached ginger chicken breast, soy, brown sugar, lime, fish sauce dressing, mint and bean sprouts Asian salad. (DF)

KOREAN COCONUT & GOCHUJANG PRAWN CURRY \$34

King prawns mixed with Asian vegetables, coconut, Gochujang sauce, rice timbale to (GF)

INDIAN CAULIFLOWER CURRY \$26

Spicy Indian curry sauce, lentils, cauliflower, cumin labneh, flat bread. (VG) (GFA)

RICE \$4

Jasmine rice.

HOUSE PIZZA

5.30 - 8.00PM

Featuring house made dough and pizza sauce. *GF

CHEESY GARLIC BREAD \$18

Rich garlic and cheese. V

MARGHERITA \$22

House tomato sauce, bocconcini, fresh basil. V

KOREAN BEEF \$26

Bulgogi beef, Spanish onion, capsicum, shallot.

PEPPERONI \$26

House tomato sauce, pepperoni, jalapeno.

CHICKEN \$26

House tomato sauce, chicken breast, artichoke, Spanish onion, balsamic glaze. V

FUNGHI \$24

Porcini bechamel, mushroom, rocket, parmesan, truffle oil. V

POTATO & BACON \$24

House tomato sauce, topped with potato, bacon, aioli.

QUATTRO CHEESE \$24

Honey, four cheese topping. V

GLUTEN FREE BASE \$4