

Easy Eats

DUMPLINGS

STEAMED PORK OR VEGETARIAN

6. with your choice of sauce:

- Garlic, Chilli & Peanut Oil
- Soy & Black Vinegar
- Japanese Curry or
- Malaysian Peanut Satay

\$18

KATSU ARANCINI

\$20

6. Pulled pork katsu Arancini, Teriyaki BBQ sauce Japanese mayo & Katsubushi flakes

CALI FRIES

\$24

GF available

House fries topped with cheese, bacon, avo, aioli, Pico di Gallo & pineapple BBQ sauce

WONTONS

FRIED PORK OR VEGETARIAN

8. with your choice of sauce:

- Garlic, Chilli & Peanut Oil
- Soy & Black Vinegar
- Japanese Curry or
- Malaysian Peanut Satay

\$18

CRISPY ASIAN TOFU

\$22

VEG, V, GF available.

Seasoned tofu fried with lemongrass & chilli

CRISPY PRAWNS

\$22

GF available.

Szechuan dusted crispy prawns, siracha aioli

CRISPY WING NIBBLES

\$20

12. Twice Cooked Crispy Wings with your choice of sauce:

- Buffalo Sauce
- Hoisin & Ginger
- Honey & Garlic or
- Vietnamese

PORK BELLY BITES

\$19

Candy apple Pork Belly bites

CRISPY SQUID TENTACLES

\$20

Served with Japanese Mayo & lemon

FRIED EGG ROLLS

\$20

4. Your choice of

- Pork
- Brisket cheeseburger
- Spiced lentils & chickpea VEG.
- Penang Curry Chicken

MASSAMUN COCKTAIL PIES

\$22

5. Slow-cooked Beef Rib Massamun Curry cocktail pies, served with pineapple & chilli salsa

XO VONGOLE

\$26

Vongole (clams) tossed with XO sauce & fresh chilli, served with 2 bao buns

Oyster Bar

NATURAL

1/2 \$28 Doz \$44

GF, Natural with Lemon or Thai Mignonette

TERIYAKI KILPATRICK

1/2 \$29 Doz \$45

WHITE MISO MORNAY

1/2 \$29 Doz \$45

GRILLED

1/2 \$29 Doz \$45

GF available, Grilled with Asian Aromatics

Main Fare

FIJIAN CHICKEN CURRY

\$32

GF available.

Tender chicken thigh simmered with secret spices & banana, finished with coconut cream, served with toasted roti & basmati rice

CHICKEN TENDERS

\$30

Panko crumbed chicken tenders, served with Japanese curry sauce **or** Carbonara Sauce **or** Parmigiana with baby bocconcini bombs

CAPTAIN RUMPLE

\$44

GF available.

Captain Rumble, 300g 8+marble wagyu rump grilled to medium rare, sliced & drizzled with Danish butter & house-made chimichurri, served with fries

TOFU & CHICKPEA YELLOW CURRY

\$28

VEG, V, GF available.

Tofu & Chickpea yellow curry served with Basmati rice

PORK BELLY

\$32

Chinese master stock braised twice cooked pork belly, confit garlic mash, hoisin reduction

BAO PLATTER

\$48

6 steamed Bao, assorted fillings, soy pickled chilli & Japanese mayo. Your choice of:

Karage Chicken Japanese Fried Chicken **or** **Pork** Char sui Pork, sous vide pork shoulder

PO BOYS

\$29

...like a slider but better!

Philly cheesesteak shaved Wagyu steak, onion, capsicum, & mushrooms with jalapeno queso sauce **or**

Teriyaki Pulled Pork, Anchor Slaw & Japanese Mayo

VEGAN TEMPURA VEG PLATE

\$32

VEG, V.

Tempura battered seasonal Vegetables served with House Made Peanut Sauce & Vegan Mayo

USA PORK RIBS 500g \$30 or 1kg \$48

GF available.

Slow-cooked until they almost fall of the bone, served with Anchor Slaw. Your choice of:

Creole seasoned pineapple BBQ Ribs **or**

Thai Sticky Ginger Ribs

Side Fare

ANCHOR SLAW

\$13

V, GF available.

CONFIT GARLIC MASH

\$15

GF, V.

BASMATI RICE

\$8

GF, VEG, V.

SALMON FILLET

\$33

GF available.

Honey miso glazed Salmon Fillet, pink lady salsa & a sesame dressing

FRIES WITH MISO AIOLI

\$15

VEG, V.

KOREAN FRIED CHICKEN

\$29

Marinated chicken thigh, twice fried & served with Anchor Slaw. Your choice of:

Sweet & Tangy sauce or Sweet & Spicy sauce

Desserts

AFFOGATO \$18

Vanilla ice-cream & espresso.

Your choice of

Hazlenut liqueur

Kaluah or

Butterscotch

TRIPLE CHOC \$18

GF.

Served with chocolate curls, chocolate soil,
& whipped ganache

NEW YORK MESS \$18

GF.

Cheesecake filling with smashed meringue
& a berry compote

SORBET SPECIALS \$18

V, DF, GF.

A selection of delicious sorbets

Coffee

\$5

Soy/Oat/ Almond
\$1 extra

Function Menu

Bookings of 16 or more

Gold package \$38pp 5 choices
Platinum package \$48pp 7 choices
Diamond package \$58pp 9 choices

Choice of:

TWICE COOKED WING NIBBLES

served with sauces Buffalo, Hoisin & Ginger or Honey & Garlic or Vietnamese

EGG ROLLS

your choice of either

Pork

Brisket Cheeseburger

Lentil & Chickpea

Penang Curry Chicken

ARANCINI

your choice of either

Pork Katsu

Mushroom & Fetta

Vegan Pumpkin

MASSAMUN BEEF CURRY COCKTAIL PIES

DUSTED TOFU SKEWERS

SZECHUAN SEASONED FRIED PRAWNS

PORK BELLY BITES

with Candy Apple Seasoning

DUSTED SQUID STICKS

VEGAN TOFU & CHICKPEA YELLOW CURRY BOATS