



VOYAGE BY NIGHT

SMALL TO SHARE

SLIDERS (1 per serve) 11.0
Choice of Korean chicken, cheeseburger or soft shell crab with chipotle mayo

GRILLED CHICKEN SKEWERS (2) 12.0
Chicken wrapped in kefir lime leaves (gf)

RICE PAPER ROLL (2) 15.0
Fresh salmon, celery, carrot, beansprout, house hoisin sauce, sambal

PORK or CHICKEN DUMPLING 13.0
Choice Pork & Cabbage or Chicken & Vegetable dumplings tossed in soy vinegar, spring onion, cashew nut (n,df)

CRISPY PRAWN WONTONS (3) 11.0
Fried prawn wontons, kewpie (df)

SPRING ROLLS (3) 11.0
Fried house made pork spring rolls, sweet chilli sauce

BBQ BOURBON PORK BELLY LOLLIPOP (2) (gf,df) 14.0

SEAFOOD CROQUETTES (2) 13.0
Rocket salad, pecorino, siracha kewpie

PUMPKIN ARANCINI (2) 12.0
Harissa tomato relish, parmesan cheese (v)

GREEN DUMPLING (5) 14.0
Pan fry vegetarian dumpling, soy ponzu sauce (vg,df)

CRISPY CAULIFLOWER WINGS 14.0
with lemon myrtle labna (v)

FRITTERS (3) 12.0
Corn fritters, romesco sauce, corn salsa pecoroni cheese (v,n)

A BIT MORE TO SHARE

KING FISH CEVICHE 22.0
House made ponzu soy dressing, edible seaweed, pickled ginger, wasabi (gf,df)

WAGYU BEEF CARPACCIO 25.0
G9 Wagyu in ginger & lime dressing, onion, pickled ginger, shallots (gf,df)

THAI SALMON TARTARE 22.0
Salmon marinated in thai sauce, fried shallots, Asian herbs, crispy wonton skin (df)

CRYING TIGER 26.0
Charred rib eye fillet, nahm jim sauce, Asian slaw, fresh chilli, fried shallots, Asian herbs, cashew nut (n,gf)

5 SPICE PORK BELLY 26.0
Pork belly in five spice, caramel chilli, Asian slaw topped with puffy rice, fried shallots, Asian herbs (df)

GRILLED FREMANTLE OCTOPUS 28.0
Kipfler potatoes, chorizo, capers, roasted peppers in Romesco sauce (gf, n, dfo)

HOUSE CURED SALMON 22.0
48HR cured salmon served with crispy capers, avocado, fennel pickle (gf,df)

BBQ CAULIFLOWER 22.0
With curry spices and coconut cream, crispy curry leaves, chilli (vg,gf,df)

ASIAN GREENS 16.0
Stir fried seasonal vegetables with garlic (v,df,gf)

BIGGER IS BETTER

RIB EYE 39.0
300g rib eye served with miso butter, roasted potatoes, house made red wine jus (gfo, dfo)

BUTTER CHICKEN 28.0
Served with Greek yoghurt and roti

THAI FISH GREEN CURRY 32.0
Grilled barramundi bedded on Thai green curry sauce with kipfler potatoes (gf,dfo)

DRUNKEN NOODLES 28.0
Flat rice noodle stir fry with tiger prawns, Chinese broccoli, beansprout, chilli sambal, egg, chilli, fried shallots (df,vo)

WHOLE ROASTED EGGPLANT 24.0
Tomato harissa roasted eggplant, with crispy chickpeas, tahini dressing and walnut (v, n, df)

BBQ BEEF RIBS 28.0
12hr slow cook BBQ beef ribs served with bao buns (3), soft herbs, kewpie, & pickle

SOMETHING EXTRA

ROTI 4.0

RICE 4.0

TWICE COOKED KIPFLER POTATOES 9.0

GARLIC BABY CARROTS 10.0

CHIPS WITH KEWPIE 7.0

PLEASE INFORM YOUR WAIT PERSON OF ANY DIETARY REQUIREMENTS, ALLERGIES OR INTOLERANCES. 100% EXCLUSION OF NUTS, GLUTEN AND SEAFOOD CANNOT BE GUARANTEED. PLEASE NOTE, WHILST WE TRY OUR BEST, NOT ALL CHANGES CAN BE ACCOMMODATED

(v) - VEGETARIAN (vo) - VEGERATIAN OPTION

(vg) - VEGAN

(n) - CONTAINS NUTS

(gf) - GLUTEN FREE (gfo) - GLUTEN FREE OPTION

(df) - DAIRY FREE (dfo) - DAIRY FREE OPTION

ROOM FOR DESSERT?
ASK FOR OUR DESSERT
MENU