

## Entrée

<b>Buttermilk Pineapple Bun</b>	\$9
Smoke Curry Butter	
<b>Rhubarb Gazpacho Sydney Rock Oyster each - gf</b>	\$9
Rhubarb Strawberry, Basil Oil, PX Sherry Wine, Avurga	
<b>Sweet &amp; Sour Sweet Potato - v</b>	\$15
Mongkok Sweet & Sour Glaze, Truffle Oil, Sesame Seeds	
<b>Jade Tofu Soup - v</b>	\$15
Spinach, Pumpkin, Enoki, Tenkasu	
<b>Spicy Chicken Ribs</b>	\$15
Spice Salt, Dried Red Chilli, Fried Dough	
<b>XO Snapper Tataki - gf</b>	\$26
Seared Snapper, XO Buttermilk, "Yarra Valley Salmon Caviar"	
<b>Drunken Kingfish Crudo - gf</b>	\$28
Pickled Kohlrabi, Asparagus, Drunken Marinade	

## Gum Cha

<b>Char Siu Puff 2 pc</b>	\$14
Sweet Barbecue Pork, Hoisin Sauce	
<b>Prawn Dumpling 3 pc</b>	\$14
Mongkok Chilli Oil, Soy Vinaigrette, Spring Onion Oil	
<b>Scallop Siu Mai 3 pc</b>	\$15
Mandarin Chilli Mayo, Rice Wine Goji, Coriander	
<b>Han Sui Gok</b>	\$18
Glutinous Fried Dumpling, Pork, Shiitake, Celeriac Purée, Chive	
<b>Red Curry Brisket</b>	\$24
Mongkok Red Curry, Hash Brown Gem, Coconut Cream Coriander	

## To Share

<b>Chee Cheong Fun - v</b>	\$38
Baba Ganoush, Rice Noodle Roll, Chickpea Tahini Hummus, Hoisin Vinegar Glaze, Chinese Donut	
<b>Bell Pepper Murray Cod - gf</b>	\$46
Chilli Relish, Wonton Skin Crumb, Baby Corn, Dashi Beurre Blanc	
<b>Masterstock Poached Chicken - gf</b>	\$48
Hazeldene's FreeRange Chicken, Master Stock Glaze, Pickled Red Cabbage, Potherb Mustard	
<b>Braised Beef Cheek</b>	\$64
Pickled Beetroot, Carrot Purée, Foie Gras, Red Wine ChuHou Sauce	
<b>Dry Aged Moorabool Valley Corn-Fed Duck</b>	\$68
Honey, Osmanthus, Spices, Truffle Sauce	
<i>Please allow 30mins</i>	



## Sides

Mongkok XO Fried Rice - v / gf	\$20
Anchovy Vinaigrette Green Cabbage - v / gf	\$19
Steamed Rice	\$6

## Sweets

<b>Milo Ma Lai Cake</b>	\$20
Red Bean Chestnut Paste, Ricotta Custard, Coffee, Panna Cotta	
<b>Watermelon Granita - v / gf</b>	\$18
White Chocolate Coconut Cream, Orange, Strawberry, Pear Apple Marmalade, Aiyu Jelly	

*gf - gluten free or option available*

*v - vegan or option available*

**\* EFTPOS / Credit Card Surcharges Apply**

**\*Please notify your server about any allergies or dietary requirements.**

# Banquet

\$89pp

## Rhubarb Gazpacho Sydney Rock Oyster

Rhubarb Strawberry, Basil Oil, PX Sherry Wine, Avurga

## Drunken Kingfish Crudo

Pickled Kohlrabi, Asparagus, Drunken Marinade

## Char Siu Puff

Sweet Barbecue Pork, Hoisin Sauce

## Han Sui Gok

Glutinous Fried Dumpling, Pork, Shiitake, Celeriac Purée, Chive

## Chee Cheong Fun - v

Baba Ganoush, Rice Noodle Roll, Chickpea Tahini Hummus, Hoisin Vinegar  
Glaze, Chinese Donut

## Masterstock Poached Chicken

Hazeldene's Free Range Chicken, Masterstock Glaze, Pickled Red Cabbage,  
Potherb Mustard

## Watermelon Granita - v / gf

White Chocolate Coconut Cream, Orange, Strawberry, Pear Apple  
Marmalade, Aiyu Jelly



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