



BOTTOMLESS BAO THURSDAYS

\$40 PP

Prawn crackers

Soft shell crab bao

Chicken karaage bao

Tempura eggplant bao

Sudachi mayonnaise, fermented chili, pickled carrot and turnip, soft Asian herbs

** Two hours seating time*

ADD SMALL BITES

House made kimchi	4
Sydney rock oysters, pickled ginger dressing	8ea
Spanner crab cake, fermented chilli	10ea
Baked scallop, peanut nahm jim	14ea
Blue fin tuna, yuzu kosho, fragrant chilli oil	28
Steak tartare, shiso and wakame	28

TIVA TWILIGHT HOURS

5pm - 7pm

Tommy's Margarita 12

Moët & Chandon 'Imperial' 18/105