

Entrée

Sweet & Sour Pork Rib Nibbles

Marinated for 24 hours in soy and garlic mix, then we double fry these little pork rib nibbles until crispy and toss them in our charred pineapple sweet and sour sauce. Finished with shallots and toasted sesame seeds.

They are tender, delicious, and made to share but you will not want to.

Suggested Drink Pairing:
Eden Valley Viognier or Roussanne

\$22

Hainanese Chicken

A popular Southeast Asian dish that comes across very understated but is surprisingly a flavour bomb. The chicken is poached in an aromatic broth; the rice is then sautéed in chicken fat then cooked in the poaching liquid.

Served with sesame bok choy, sliced cucumber and a selection of dipping sauces.

Suggested Drink Pairing:
Eden Valley Viognier or Roussanne

\$34

Main



Noodles

Wagyu Katsu Curry Ramen

If you love katsu curry and ramen, then this is the dish for you.

Crumbed wagyu rump served atop a Japanese curry, loaded with ramen noodles, green veg, fresh herbs, and a soft-boiled egg.

Suggested Drink Pairing:
West Cape Howe Pinot Noir
+\$14 small glass +\$23 large glass

\$42



Featured



Pineapple Express *Cocktail*

Havana rum, pineapple juice,
charred pineapple cordial, mango,
lime, and soda water.

\$22



Eden Valley *Roussanne 2017*

Eden Valley *Viognier 2018*



Small Large Bottle
\$13 \$16 \$47