

fermentAsian

Our chef's tasting menu is available upon request (mandatory for tables of five or more guests) 75
Please ask about wine matching possibilities

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| Thịt lon cuon la lot | Fresh betel leaves with sticky caramelised Barossa Hampshire pork and incendiary components (4) | 16 |
| Nem Hà Nội | Hanoi spring rolls with fresh herbs and classic Vietnamese dipping sauce (2) | 17 |
| Bì và miso | Roasted pumpkin with miso and coconut cream | 16 |
| Tom và buoi | Grilled SA prawns, pomelo, fresh coconut, macadamia salad (4) | 25 |
| Cá và hành | Yellowfin whiting, caramelised onions, blackcurrant, herbs, almonds (4) | 25 |
| Dumpling ga | Barossa Chicken, Shiitake mushroom Dumplings, Schiuan pepper (4) | 22 |
| Goi Muc | Grilled SA Squid, Fennel, Coriander pesto | 34 |
| Bo cuon | Grilled Mayura Station Wagyu beef, fresh noodles, herbs, peanut sauce | 36 |
| Vịt và quandong | Confit duck leg, quandong, date, corn, quinoa, walnut and perilla | 35 |
| Lon voi gung và cam | Barossa Hampshire pork belly with ginger and orange sauce | 33 |
| Carí cá | Yellow curry of SA King fish with Thai basil, macadamia | 36 |
| Ca ri gà | Massaman Curry Barossa Chicken with potatoes | 35 |
| Carí rau | Yellow curry vegetables, nuts, seeds | 30 |
| Rau sao | Stir-fried seasonal vegetables, garlic & fish sauce | 11 |
| | Steamed jasmine rice | (per person) 3 |

desserts

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|----------------------------|--|------------------------|
| Bru lee chanh | Lime brulee | 12 |
| Kem gung | Ginger ice-cream, honeycomb, almond tuile, orange curd | 15 |
| Com nếp đen và dưa | Black sticky rice with coconut sorbet | 14 |
| Banh hạt dẻ, kem xà | Pistachio almond tart with lemongrass ice-cream | 15 |
| Lua chọn pho mát | Cheese selection | (per person) 16 |

coffee: by Two Fish

Small-batch, hand-sourced, roasted to order and served 7-21 days after the roasting date.

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| Espresso: | Short Black; Cappuccino; Flat White; Macchiato | 4 |
| | Long Black; Long Macchiato; Double-Shot | 5 |
| Vietnamese | Double shot of espresso served with condensed milk & glass of ice | 8 |

tea: by T Bar & Qualitea

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|------------------|---|---|
| T Bar: | China Green Sencha; Shui Xian Oolong; Camomile; Peppermint | 4 |
| Qualitea: | Organic English Breakfast; Organic Earl Grey; Jasmine pearls; Red Rose & Lemongrass | 6 |

Please advise waiting staff regarding any allergies or to enquire about vegetarian options.

GST is included in all prices

NO SEPARATE ACCOUNTS

BYO (bottled wine only) \$20 per 750 ml bottle (NOT AVAILABLE FRIDAY & SATURDAY NIGHTS)