

fermentAsian

Our chef's tasting menu is available upon request (mandatory for tables of five or more guests) 78
Please ask about wine matching possibilities

Thit lon cuon la lot	Fresh betel leaves with sticky caramelised Barossa Hampshire pork and incendiary components (4)	16
Nem Ha Noi	Hanoi spring rolls with fresh herbs and classic Vietnamese dipping sauce (2)	17
Ca va toi den	Roasted eggplant, tahini, black garlic and seaweed	17
Banh xeo	Vietnamese pancake with prawns, coconut caramel, herbs	27
Cá va hanh	Yellowfin whiting, caramelised onions, blackcurrant, herbs, almonds(4)	26
Dumpling ga	Barossa Chicken Dumplings with aromatic broth, oyster mushroom (4)	23
Goí Muc	Grilled SA Squid, finger lime, tomatoes, capsicum, herbs salsa	36
Goí Ga	Grilled Barossa Chicken, green papaya, peanut salad	36
Vit va quandong	Confit duck leg, quandong, date, corn, quinoa, walnut and perilla	36
Lon voi gung va cam	Barossa Hampshire pork belly with ginger and orange sauce	34
Carí Ca	Red curry of SA King fish, snake bean, thai basil, kaffir lime	39
Ma Bo	Wagyu beef cheek, ginger, tamarind, coriander, mint chutney	39
Dau ca chua	Organic tofu, vegetable with tomatoes, five spices	33
Rau sao	Stir-fried seasonal vegetables, garlic & fish sauce	11
	<i>Steamed jasmine rice</i>	<i>(per person) 3</i>

desserts

Bru lee chanh	Lime brulee	14
Kem gung	Ginger ice-cream, honeycomb, almond tuile, orange curd	15
Com nep den và dua	Black sticky rice with coconut sorbet	14
Banh hat de, kem xa	Pistachio almond tart with lemongrass ice-cream	15

coffee: by Two Fish

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

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

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)*****