

Small plates

FREE RANGE DUCK PATE / 27

Soy mirin jelly, sesame wonton crackers, banh mi flavours (GFO)

PRAWN TOAST / 16^{EACH}

Brioche, sesame, fresh chives, XO mayo, baby shiso

RED SNAPPER CEVICHE / 28

Puffed rice crackers, fingerlime kosho, ponzu, pickled shallot & fresh herbs

TWO BAO BANH / 28

Choice of roast pork belly or braised duck with hoisin sauce, pickled cucumber & green onion

KARAAGE CHICKEN / 27

Soy & garlic fried chicken, fresh lime, kewpie mayo & fresh herbs

ASIAN FUNGI LAAB / 29

Baby cos, toasted rice powder, water chestnut, fresh ginger, Thai chilli, holy basil, lime (VG, GF)

PORK LAAB / 30

Tempura betel leaf, toasted rice powder, Thai chilli, holy basil, grilled pineapple & fresh lime (GFO)

OKONOMIYAKI FRITTERS / 25

Hoisin, green onion, pickled ginger mayo & furikake (VG)

FRIED EGGPLANT / 27

Sweet garlic soy glaze, gochujang mayo, green onion, sesame (VG)

SLIPPER LOBSTER PANCAKE / 29

Takoyaki sauce, bonito flake, green onion, sesame & kimchi mayo

GUO TIE DUMPLING (6) / 28

Choice of lemongrass pork or garlic chive & mushroom (VG)

Served with jeow sum

WAGYU TATAKI / 27

Thinly sliced seared market wagyu with shoyu caramel, wasabi peas, pickled radish, shallot, baby coriander & sesame

Larger

GRILLED MARKET FISH / 54

Banana leaf wrapped, Balinese style marinade, macadamia, chilli & caramelized lime (GF)

CRISPY PORK BELLY / 56

Chilli ponzu glaze, apple kimchi, pickled shallot, bean shoots, Vietnamese mint

TWICE COOKED DUCK LEG / 54

Thai red coconut curry, grilled pineapple, coconut crisp, coriander (GF)

CHARGRILLED MARKET WAGYU / MP

House condiments, rice wine pickles & wasabi (GF)

FUNGI HOT POT / 46

Wombok wrapped dumpling, Chinese medicinal broth, Asian greens, bean shoots, rice noodles, tofu and spring onion (GF, VG)

Side dishes

FLATBREAD chargrilled chive & coriander bread, Malaysian satay & makrut lime pickle / 20 (VG)

ASIAN GREENS with sambal Oelek chilli, garlic, fresh ginger & tamari / 20 (VG, GFO)

CHARRED EDAMAME

with fresh lime, sesame & garlic / 18 (VG, GF)

STEAMED AROMATIC RICE with toasted sesame & crispy shallot / 7 (VG, GF)

FRIES with confit garlic vegan aioli / 17 (VG, GF)

LEAF SALAD wombok, leaves, cucumber, bean shoots, fresh mint, lime, sesame & crispy shallot with namh jim / 20 (VG)

Sharing Banquet

Banquets include steamed rice and house condiments. Choices are for your whole table and cannot be split.

CHOOSE 4 SMALL PLATES
AND 1 LARGE PLATE / 75^{PP}

Sweet things

POACHED NASHI / 20

Umeshu plum wine with warm vanilla rice pudding, roast macadamias, rose petal (GF)

COCONUT PANNACOTTA / 20

Roast peanuts, banana jam, caramelized puffed brown rice, Japanese whiskey caramel (VG, GF)



HARRY BURNS

20 *Mt Buller* 22

2% CREDIT CARD FEE ON ALL EFTPOS TRANSACTIONS | 10% SURCHARGE APPLIES ON SUNDAYS

Our kitchen sources the best produce from ethical suppliers. We use nuts, seafood, eggs and other possible allergens. Please notify our staff if you have any allergies or dietary requirements.