

## SMALL PLATES

<b>EDAMAME BEANS</b> 🌱🌱	<b>\$9</b>
Wok tossed w Japanese sake & wasabi salt	
<b>AGRIA FRIES</b> 🌱🌱	<b>\$9</b>
Hand cut, triple fried agria potato fries served w Japanese mayo	
<b>TEMPURA CAULIFLOWER</b> 🌱	<b>\$10</b>
Crispy tempura cauliflower bites served w Sriracha mayo	
<b>STEAMED BAO BUN SLIDERS</b>	<b>\$12</b>
- duo of sticky pork belly w green apple slaw, coriander & chilli/lime jam OR - duo of Karaage chicken w radish, coriander & Japanese mayo	
<b>CANTONESE SPRING ROLLS</b>	<b>\$15</b>
Pork & prawn spring rolls w vermicelli, mushrooms, garlic & spring onions served w a Nuoc Cham dipping sauce	
<b>KARAAGE CHICKEN</b> 🌱	<b>\$17</b>
Crispy fried chicken thigh w nori salt, Japanese mayo & lemon wedges	
<b>UMAMI DUMPLINGS (6)</b>	<b>\$17</b>
Your choice of fried or steamed, served w soy sauce & a shallot, sesame & chilli oil (please ask your waitstaff for today's options)	
<b>SATAY SKEWERS (4)</b> 🌱	<b>\$18</b>
Pan fried garlic & ginger marinated chicken thigh skewers served w a creamy peanut sauce	
<b>TUNA TATAKI</b>	<b>\$24</b>
Sashimi grade tuna, pan seared, encrusted w toasted sesame seeds, served w fresh herbs, wasabi mayo & prawn crackers. [Voted Degustation Night favorite dish]	

## LARGE PLATES

<b>TOFU POKE BOWL</b> 🌱🌱	<b>\$25</b>
Marinated tofu, avocado, edamame peas, cucumber, radish, cauliflower rice, soft boiled egg, fresh herbs & a nori mayonnaise	
<b>CHICKEN BULGOGI</b>	<b>\$26</b>
Garlic & soy marinated chicken thigh pieces, wok fried w seasonal vegetables, udon noodles, portobello mushrooms & sesame seeds	
<b>DUCK SALAD</b>	<b>\$29</b>
Confit of pulled duck leg, savoy cabbage, vermicelli noodles, carrot, cucumber, sprouts, Vietnamese mint, coriander, peanuts, Nuoc Cham dressing, Chinese style pancakes & hoisin & plum sauce	
<b>CRYING TIGER</b> 🌱	<b>\$29</b>
Spice rubbed & marinated NZ grass fed sirloin, grilled rare, sliced & served w a chilli & herb dipping sauce & steamed jasmine rice	
<b>FIVE SPICE PORK BELLY</b> 🌱	<b>\$29</b>
Five spice rubbed pork belly, twice cooked & served w kimchi & cauliflower puree, Asian apple slaw, crackling & a chilli/caramel glaze	
<b>CHICKEN PANANG CURRY</b> 🌱	<b>\$30</b>
Wok fried chicken thigh pieces w peanuts and broccoli, served in a creamy Thai red curry, accompanied w steamed Jasmine rice and Greek yoghurt	
<b>PRAWN &amp; MUSSEL THAI GREEN CURRY</b> 🌱	<b>\$32</b>
Pan fried tiger prawns & NZ green-lipped mussels in an aromatic coconut green curry, accompanied w steamed jasmine rice & greek yoghurt	
<b>WAKANUI BEEF CHEEK</b>	<b>\$33</b>
NZ grass fed Wakanui beef cheek, slowly braised in Korean spices & beef stock, served w a Gorgonzola croquette, wok fried corn & braising jus	

## DESSERTS

<b>SUMMER BERRY JELLY</b> 🌱🌱	<b>\$14</b>
Raspberries & blueberries soaked in a sparkling rose wine jelly, served atop a coconut & ginger biscuit w mango, gin & tonic sorbet	
<b>CHOCOLATE WONTONS</b> 🌱	<b>\$14</b>
Chocolate & cream cheese wontons served w salted fudge & Baileys sauce w "Mount Made" vanilla bean ice-cream	
<b>PLUM &amp; LEMON CAKE</b>	<b>\$15</b>
Baked plum & lemon cake, served warm w ginger and lime syrup, accompanied w Greek yogurt & Doris plum compote	
<b>THAI BANANA SPRING ROLLS</b> 🌱	<b>\$15</b>
Crispy fried Thai banana & coconut spring rolls w black sesame seeds, miso butterscotch sauce & "Mount Made" vanilla bean ice-cream	

## SIDES

Steamed fragrant Jasmine rice 🌱🌱	<b>\$4</b>	Miso Soup 🌱🌱	<b>\$4</b>
Asian apple slaw 🌱🌱	<b>\$5</b>	Kimchi 🌱🌱	<b>\$5</b>
Wok fried vegetables & almonds 🌱🌱	<b>\$8</b>	Roti bread (2) w chilli/lime jam 🌱	<b>\$6</b>

🌱 Vegetarian 🌱 Gluten free