



BRUNCH YUMCHA

Pork & Kimchi dumpling Dashi broth Brown butter* <i>DF*</i>	13
Fried beef Mapo tofu Daikon <i>GF/DF</i>	13
Smoked fish larp Bean sprouts Charred cabbage Prawn crackers <i>GF/DF</i>	13
Duck spring roll Tamarind chutney <i>DF</i>	12
Ma Hor Pork & prawn & chicken, pineapple, cashew <i>GF/DF</i>	13
Korean fried chicken	12
Mooloolaba prawn milk bun Kimchi Gruyere	13
Australian scallop Red lentils Pickles Smoked yoghurt* <i>GF/DF*</i>	13

*** Taste All BRUNCH YUMCHA above with \$33 Banquet || Entire Table ||**

Sides

Green papaya Fennel Snake bean Cashews Nahm jim* <i>GF/DF/VEG*</i>	13
Wok tossed Asian greens Chilli jam* Thai basil <i>GF/DF/VEG*</i>	12
Honeysuckle fried rice Choice of prawn or pork <i>GF/DF/VEG*</i>	14
Cucumber Black bean Lao gan ma <i>GF/DF/VEG</i>	12

To finish

Crème brûlée Marmalade Coconut foam Fennel Cacao toffee <i>GF</i>	11
Chocolate fudge lamington Strawberry jam Coconut sorbet Caramel granola <i>v</i>	13
Fried coconut custard Sweet corn Miso butterscotch Cornflakes <i>v</i>	11
Spiced pumpkin cheesecake Cinnamon doughnuts* Pineapple Tapioca <i>GF*</i>	12