

Take Away LUNCH 11:00 – 2:00

Pork, prawn & Kimchi dumplings Dashi broth Brown butter* <i>DF*</i>	13
Fried Tofu Beef Mapo Cucumber Daikon <i>GF/DF</i>	14
Okonomiyaki Smoked fish Bonito Pink ginger <i>GF/DF</i>	14
Duck spring roll Tamarind chutney <i>DF</i>	13
Korean fried chicken	13
Beef salad Papaya Lime Chilli Soy Crispy noodle* <i>GF*/DF</i>	14

Sides

Green papaya Fennel Snake bean Cashews Nahm jim* <i>GF/DF/VEG*</i>	14
Wok tossed Asian greens Shacha sauce Thai basil <i>GF/DF/VEG*</i>	13
Honeysuckle fried rice Choice of prawn or vegetable <i>GF/DF/VEG*</i>	14

***GF : Gluten free V: Vegetarian GF*: Gluten free as request V*: Vegetarian as request DF: Dairy free DF*: Dairy free as request
Please inform your waitperson of any dietary requirements or allergies.***

15% surcharge on Public holidays

1.1% surcharge(exc.GST) on Credit or Debit

2.5% surcharge(exc.GST) on AMEX/JCB

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Address : 8 / 4 Ballinger Rd. Buderim. QLD. 4556

Instagram: @honeysucklebuderim

Take Away DINNER 5:00 – 7:00

Bites

Duck Spring roll* | Tamarind chutney *V*/DF* 13

Entrée

Tea smoked pork | Sweet potato noodles | Jellyfish | Herbs | Crackling *DF* 19

Prawn larb | Kingfish | Lemongrass | Vietnamese mint | Bean sprout *DF* 21

KFC [: Korean Fried Chicken] | Kimchi | Mojo mayo | Seaweed butter 19

Beef tataki | Finger lime | Octo vinaigrette | Onion rings | Herbs *GF/DF* 21

S&P Quail | Cashew satay | Rice cake | Cucumber relish | Lotus chips 23

Fried tofu* | Mushroom ketchup | Soy mushrooms | Cabbage | Lotus chips *GF/DF/VEG** 19

Mung bean falafel* | Nori | Sweet & Sour eggplant | Quinoa | Smoked yoghurt* *GF/DF*/VEG** 19

Crispy Chow Mein* | Asian mushrooms | Wombok | Pumpkin *GF*/DF/VEG* 19

Main

Lamb katsu | Lamb rib | Lamb loin | Peas | Mongolian vegetables 41

Beef cheek | Mushroom ketchup | Smoked yoghurt * | Cabbage *GF/DF** 38

Pad Thai | Smoked venison | Bean sprout | Fermented turnip | Egg | Cashews *GF/DF* 37

Half duck | Red vinegar | Corn* | Charred carrot | Sweet & sour currant *GF*/DF** 45

Mala hot pot | Szechuan Black Angus brisket MB2+ | Wok vegetables *GF*/DF* 37

Mongolian vegetables | Green peas | Korean rice cake | Kale *GF/DF/VEG* 32

Pad Thai | Wok greens | Bean sprouts | Cashews | Tofu | Egg* *GF/DF/VEG** 32

Sides

Green papaya | Fennel | Snake bean | Cashews | Nahm jim* *GF/DF/VEG** 14

Wok tossed Asian greens | Shacha sauce* | Thai basil *GF/DF/VEG** 13

Honeysuckle fried rice* || Choice of prawn or vegetable *GF/DF/VEG** 14

Steamed jasmine rice *GF/DF/VEG* 4