



"Cptn's Table" - Our Chef's Selection 85pp

SMALL PLATES

Kingfish sashimi with coconut, ginger, finger lime, peanuts & karkalla 23

Chicken, garlic chive dumplings with a hot & sour chicken glaze, chives & green chilli pickle (6 pcs) 21

Scallops in the shell, housemade XO sauce, red pepper & spring onions (3 pcs) 26

Spicy Korean BBQ squid, wombok, chilli, pepper & lime dressing 29

Beef tataki with crispy ginger, sesame seeds, shiitake mushrooms & black vinegar 24

Crispy salt & pepper tofu with Szechuan style mushroom sauce (v) 18

LARGE PLATES

Salmon fillet with liquorice teriyaki, edamame beans & white sesame, squid ink coral tuile 42

Pork cutlet cured with black bean & shio koji, served with green apple, endive & golden beetroot 44

Duck leg in red curry sauce with snake beans, shallots & puffed black rice 42

Hot & spicy bulgogi slow cooked beef brisket, housemade kimchi, BBQ red & green chillies 46

Soy, sesame & honey glazed sweet potato, sweet & sour onions, quinoa (v) 34

SIDES

Tatsoi leaves, tamarind & sesame dressing 12

Seasoned rice, Korean red pepper & black sesame seeds 9

Brussel sprouts, mushrooms & red onion with garlic chilli sambal 12

Dutch Cream potatoes, black garlic, nori & sesame butter 14

DESSERTS

Sweet beetroot & vanilla panna cotta with shiso syrup, sticky rock melon & beetroot coral tuile 16

White chocolate & coconut mousse cake with mandarin & green cardamom syrup 16

Affogato - Your choice of liquor, vanilla ice cream & Commonfolk espresso 18

Please inform your waiter/waitress of any allergies. We will do our very best to accomodate your dietary needs. Due to our open kitchen environment, we cannot be held responsible for traces of allergens.

Surcharges apply on Sundays (10%) and public holidays (15%).

Credit card payments subject to surcharge.