



“Cptn’s Table” - Our Chef’s Selection 85pp

SMALL PLATES

- Diced tuna with miso mayonnaise, black sesame & tapioca crackers,
daikon & togarashi 23
- Pork, mushroom & sesame dumplings, spring onion & ginger dressing (6 pcs) 21
- Scallops in the shell, cauliflower & crispy prawn oil (3 pcs) 26
- Shrimp okonomiyaki fritters, bonito flakes, kewpie, tonkatsu sauce,
spring onions & togarashi 24
- Pork belly, 5 spiced celeriac purée, edamame beans, shallots & hazelnuts,
vinegar & white pepper caramel 26
- Sweet & sour tofu with pickled red onion, coriander & crispy garlic (v) 18

LARGE PLATES

- Market fish - check with your waiter/waitress MP
- Szechuan braised pork jowl, house made hand cut noodles, kale,
spring onions & sesame oil 39
- Duck leg in spiced rhubarb Peking sauce with cucumber, enoki mushrooms,
black sesame seeds & rice vinegar 42
- Cantonese beef brisket with shiitake mushrooms & swede finished with
spring onions & glazed shallots 46
- Japanese roasted pumpkin served with toasted freekeh, cucumber, pepitas
& currants with ginger & garlic glazed shallots (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 best to accomodate your dietary needs. Due to our open kitchen, we can't be held responsible for traces of allergens.

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

Credit card payments subject to surcharge.