



FEED ME \$63 per person

Chef's choice to share

Edamame + 6 dishes + 1 Dessert

(2 Person minimum, or All table members must take part)

TASTE "JAN CHI"

| Choose 5 dishes to share | \$54 per person

HWAYO CURED SALMON *cgf* **23**

Tasmanian salmon(A), Yuja vinaigrette, cucumber, avocado & wasabi dip, and crispy wonton skin

TTEOKGALBI **4PC | 24**

Hand-shaped Wagyu beef meat balls made with wagyu beef, pork, caramelized onion. Leaf salad, soy vinegar sauce, Yuja kewpie, and fresh chilli

STICKY LAMB RIBS **4PC | 26**

Sticky soy and honey glazed lamb ribs *galbi*, coriander, and fresh chilli

SEAFOOD PANCAKES **21**

A bite size of crispy pancakes mixed with white fish(I), squid(I), spring onion, garlic chive, and soy chilli sauce

CHILLI SALT & PEPPER SQUID **22**

Crispy salt & pepper squid(I), wombok salad, fresh chilli, spring onion, lemon, and *Chojang*

PRAWN & SALMON FRITTERS **4PC | 22**

Double panko crumbed fritters with prawn(I), Tasmanian salmon(A), sweet corn, baby peas, Asian herbs, and spicy aioli

PORK BELLY KIMCHI ARANCINI BALLS **4PC | 23**

Pork, Kimchi, mozzarella, spicy aioli, Gochujang onion jam, and Gim

GRILLED BEEF FLANK STEAK *cgf* **27**

Grilled Angus beef *Bulgogi* flank steak, *Ssam*, and green chilli chimichurri

BOSSAM *cgf* **27**

Twice cooked pork belly, pickled *daikon* and red onion, *Ssam* and *Ssamjang*

K.F.C. BAO BUN **2PC | 21**

Korean Fried Chicken, Korean slaw, house made pickles, and *Yum Yum* sauce

BOSSAM BAO BUN **2PC | 22**

Pan-seared pork belly, Korean slaw, house made pickles, daikon, and sweet *Ssamjang*

PORK & KIMCHI FRIED RICE **23**

Stir fried rice with pork, *Kimchi*, seaweed flakes *Gim*, and a sunny side up egg

Please inform your waitperson when you order

Min 2 person | All table members must take part

PORK CABBAGE MANDU **5PC | 20**

Boiled dumplings filled with pork, cabbage, garlic chive and soy chilli vinegar sauce

WANDUKONG MANDU *v* **5PC | 20**

Crispy dumplings filled with green peas, cabbage, sweet corn, and soy chilli vinegar sauce

GOURMET MUSHROOMS JAPCHAE *vg, cgf* **23**

Stir fried glass noodles, black and white fungus, beech, enoki, shimeji, baby and king oyster mushroom, Tuscan kale, and pine nuts

PAN FRIED RICE CAKE *cvg* **21**

Tubular rice cakes, *Gochujang*, Tuscan kale, melted cheese, and crispy shallots

KABOCHA BAO BUN *v* **2PC | 21**

Crunch *Kabocha* croquette, Korean slaw, house made pickles, and spicy aioli

ASIAN GREEN VEGETABLE *vg, cgf* **21**

Wok fried Bok choy in garlic soy sauce, crispy shallots

MUSHROOM FRIED RICE *cvg, cgf* **23**

Stir fried rice with black and white fungus, enoki, beech, shimeji, baby and king oyster mushroom, and kale

FUJI APPLE COLESLAW *vg, cgf* **20**

Wombok, cabbage, Asian herbs, and *Fuji* apple dressing

KIMCHI FRIES **22**

Loaded fries w. Sautéed Pork & *Kimchi*, melted cheese, and *Yuja* sour cream

KOREAN FRIED CHICKEN

Sous vide & fried crispy boneless K.F.C., served with house made pickled *daikon* and red onion

Original, spicy mayo **22**

Sweet and spicy yum yum w. chilli, peanuts **23**

Sweet soy and garlic w. peanuts **23**

Allergic?

vg=vegan

cvg= can be vegan

v = vegetarian

cv=can be vegetarian

gf = gluten free

cgf = can be gluten free

Seafood Origin?

A = Harvested in Australia

I=Imported seafood harvested outside Australia



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BAO BUN

BOSSAM BAO BUN

2PC | 22

Twice cooked pork belly, Korean slaw, house made pickles, daikon and sweet *Ssamjang*

K.F.C. BAO BUN

2PC | 21

Korean Fried Chicken, Korean slaw, house made pickles, and Yum Yum sauce

KABOCHA BAO BUN v

2PC | 21

Crunch *Kabocha* croquette, Korean slaw, house made pickles, and spicy aioli

SIDES

EDAMAME vg, gf

9

Charred spicy edamame

STEAMED RICE vg, gf

5

SHOESTRING FRIES cvg, cgf with spicy aioli 11

KIMCHI

4

DESSERT

TEA

CHOCO CLOUD v

13

A fluffy chocolate-coated pastry with a marshmallow, served with vanilla bean whipped cream and light chocolate shavings

GENMAI CHA

Roasted rice green tea

POT | 6

YUJA CHA

Korean citrus *Yuja* & Honey tea

POT | 6

YUJA SORBET vg, gf

1 SCOOP | 7

Korean citrus fruit *Yuja*, and *Yuja* marmalade

PLEASE NOTE:

All menus and prices are subject to change without notice.

Please inform your waitperson if you have any dietary requirements or allergies.

All bills will incur a 15% surcharge on Public holidays.

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