



## FEED ME \$59 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 | \$49 per person

Please inform your waitperson when you order

Min 2 person | All table members must take part

### **HWAYO CURED SALMON** *cgf* 21

Tasmanian salmon, *Yuja* vinaigrette, cucumber, avocado & green chilli dip, and crispy wonton skin

### **JEJU GREEN TEA SMOKED DUCK** *cgf* 22

Duck breast, Jeju Island green tea, *Ssamjang*, beetroot salad, and black sesame dressing

### **STICKY LAMB RIBS** 4PC | 23

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

### **PORK CABBAGE MANDU** 4PC | 17

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

### **PORK BELLY KIMCHI ARANCINI BALLS** 4PC | 18

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

### **PRAWN & SALMON FRITTERS** 4PC | 18

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

### **GRILLED BEEF FLANK STEAK** *cgf* 24

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

### **BOSSAM** *cgf* 23

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

### **K.F.C. BAO BUN** 2PC | 18

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

### **BOSSAM BAO BUN** 2PC | 19

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

### **PORK & KIMCHI FRIED RICE** 19

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

### **WANDUKONG MANDU** *v* 5PC | 16

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

### **GOURMET MUSHROOMS JAPCHAE** *vg, cgf* 19

Stir fried glass noodles with shiitake, black and white fungus, enoki, shimeji, baby and king oyster mushroom, and Tuscan kale

### **PAN FRIED RICE CAKE** *cvg* 17

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

### **KABOCHA BAO BUN** *v* 2PC | 18

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

### **CHILLI SALT & PEPPER SQUID** 17

Crispy chilli salt & pepper squid, wombok salad, and *Chojang*

### **ASIAN GREEN VEGETABLES** *vg, cgf* 17

Pan fried Asian green vegetables in garlic sauce

### **MUSHROOM FRIED RICE** *cvg, cgf* 19

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

### **FUJI APPLE COLESLAW** *vg, cgf* 16

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

### **KIMCHI FRIES** 19

Loaded fries w. Sautéed *Kimchi*, bacon, 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 19

Sweet and spicy yum yum w. chilli, peanuts 20

Sweet soy and garlic w. garlic chips, peanuts 20

Allergic?

vg=vegan

cvg= can be vegan

v = vegetarian

cv=can be vegetarian

gf = gluten free

cgf = can be gluten free



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**Edamame + 6 dishes + 1 Dessert**

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

## BAO BUN

**BOSSAM BAO BUN**

**2PC | 19**

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

**K.F.C. BAO BUN**

**2PC | 18**

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

**KABOCHA BAO BUN v**

**2PC | 18**

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

## SIDES

**EDAMAME vg, gf**

Charred spicy edamame

**8**

**STEAMED RICE vg, gf**

**5**

**SHOESTRING FRIES cvg, cgf with spicy aioli**

**8**

**KIMCHI v, gf Baechu**

**3.5**

## DESSERT

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## TEA

**MATCHA ICE CREAM vg, gf**

Korean green tea *Nokcha* ice cream

**SCOOP | 6**

**GENMAI CHA**

Roasted rice green tea

**POT | 4.5**

**YUJA SORBET vg, gf**

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

**SCOOP | 6**

**YUJA CHA**

Korean citrus *Yuja* & Honey tea

**POT | 4.5**

**PLEASE NOTE:**

All menus and prices are subject to change without notice.

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

A 1.5% payment surcharge fee will apply to VISA, MASTERCARD and a 2.75% to AMEX card transactions.

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

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