



## 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 | \$50 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
- TTEOKGALBI** **4PC | 22**  
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 | 23**  
Sticky soy and honey glazed lamb ribs *galbi*, coriander, and fresh chilli
- SEAFOOD PANCAKES** **19**  
A bite size of crispy pancakes mixed with white fish, squid, spring onion, garlic chive, and soy chilli sauce
- CHILLI SALT & PEPPER SQUID** **20**  
Crispy salt & pepper squid, wombok salad, fresh chilli, spring onion, lemon, and *Chojang*
- PRAWN & SALMON FRITTERS** **4PC | 20**  
Double panko crumbed fritters with prawn, Tasmanian salmon, sweet corn, baby peas, Asian herbs, and spicy aioli
- PORK BELLY KIMCHI ARANCINI BALLS** **4PC | 20**  
Pork, Kimchi, mozzarella, spicy aioli, *Gochujang* onion jam, and Gim
- GRILLED BEEF FLANK STEAK** *cgf* **25**  
Grilled Angus beef *Bulgogi* flank steak, *Ssam*, and green chilli chimichurri
- BOSSAM** *cgf* **24**  
Twice cooked pork belly, pickled *daikon* and red onion, *Ssam* and *Ssamjang*
- K.F.C. BAO BUN** **2PC | 19**  
Korean Fried Chicken, Korean slaw, house made pickles, and *Yum Yum* sauce
- BOSSAM BAO BUN** **2PC | 20**  
Pan-seared pork belly, Korean slaw, house made pickles, *daikon*, and sweet *Ssamjang*
- PORK & KIMCHI FRIED RICE** **21**  
Stir fried rice with pork, *Kimchi*, seaweed flakes *Gim*, and a sunny side up egg

- PORK CABBAGE MANDU** **5PC | 18**  
Boiled dumplings filled with pork, cabbage, garlic chive and soy chilli vinegar sauce
- WANDUKONG MANDU** *v* **5PC | 18**  
Crispy dumplings filled with green peas, cabbage, sweet corn, and soy chilli vinegar sauce
- GOURMET MUSHROOMS JAPCHAE** *vg, cgf* **21**  
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* **19**  
Tubular rice cakes, *Gochujang*, Tuscan kale, melted cheese, and crispy shallots
- KABOCHA BAO BUN** *v* **2PC | 19**  
Crunch *Kabocha* croquette, Korean slaw, house made pickles, and spicy aioli
- ASIAN GREEN VEGETABLE** *vg, cgf* **19**  
Wok fried Bok choy in garlic soy sauce, crispy shallots
- MUSHROOM FRIED RICE** *cvg, cgf* **21**  
Stir fried rice with black and white fungus, enoki, beech, shimeji, baby and king oyster mushroom, and kale
- FUJI APPLE COLESLAW** *vg, cgf* **18**  
Wombok, cabbage, Asian herbs, and *Fuji* apple dressing
- KIMCHI FRIES** **20**  
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 **20**  
Sweet and spicy yum yum w. chilli, peanuts **21**  
Sweet soy and garlic w. peanuts **21**

### 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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## BAO BUN

### BOSSAM BAO BUN

2PC | 20

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

### K.F.C. BAO BUN

2PC | 19

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

### KABOCHA BAO BUN v

2PC | 19

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

## SIDES

### EDAMAME *vg, gf*

Charred spicy edamame

9

### STEAMED RICE *vg, gf*

5

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

9

### KIMCHI

4

## DESSERT

|

## 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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