



### SMALL PLATES

Oysters, served natural with Chardonnay and apple mignonette <i>or</i> Three battered oysters with creamed grits and tomatillo salsa	1   6   12 \$MP \$MP
Onion rings, ssamjang mayo	Ⓥ \$7
Sweet pea with prosciutto, pickled fennel, lemon gel	Ⓤ \$10
Fried chickpea batter, goat's cheese mousse, tomato, basil, balsamic	Ⓥ Ⓤ GF \$12
Fragrant poached chicken with crispy noodles, loganberries, sesame, and ginger flowers	Ⓤ DF \$16
'Lobster Thermidor Dog' Poached lobster sausage grilled in a bun with hollandaise, cheese, and Thai chilli	\$18
Mongolian confit lamb ribs, pickled daikon, creme fraiche	Ⓤ Ⓤ GF Ⓤ DO \$16
Cajun black fish tacos, celeriac remoulade	Ⓤ Ⓤ GF Ⓤ DF \$16
Beef fillet shimozukuri, edamame, pickled onions, salmon pearls	\$18

### LARGE PLATES

Korean BBQ beef burger, apple and radish dongchimi, crispy onion, and shoestring fries	Ⓤ DO \$22
'Ayam Percik' Malay roast chicken, coconut gravy, barbecued sticky rice, and pickled vegetables	Ⓤ Ⓤ GF Ⓤ DF \$28
Spring garden risotto, whipped porcini cream, pecorino, sunflower seeds	Ⓥ Ⓤ GF \$26
Lamb and almond koftas, black bean, asparagus, pomegranate, flat bread	Ⓤ DO \$28
Pan-roast monkfish, cauliflower, squid ink, artichoke and Chinese sausage crepinette	Ⓤ GF \$28

### SHARING PLATES

**SPRING STREET FEAST**  
Tour the street food cultures of the world with nine dishes to share, served in three waves - two savoury, one sweet

Please ask for a description of tonight's plates  
\$98 for two



**PENINSULA PLATTER FOR TWO OR THREE:**  
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share

Please ask your server for today's selection  
\$48 for two | \$73 for three

Please inform us of any allergies or dietary requirements etc

- Gluten Free Ⓤ GF      Gluten Free option Ⓤ GO
- Dairy Free Ⓤ DF      Dairy Free option Ⓤ DO
- Vegetarian Ⓥ V      Vegetarian option Ⓤ VO
- Vegan Ⓥ V

### SIDES

Shoestring fries, tomato sauce, mayonnaise	Ⓥ Ⓤ GF Ⓤ DF \$6
Polenta chips with smoked tomato and creole cream	Ⓥ \$8.5
Baby leaf salad with seeds and pickled spring vegetables	Ⓥ Ⓤ GF Ⓤ DF \$8.5
Fried feta, truffle honey, thyme	Ⓥ \$10.5
Grilled asparagus, pumpkin seeds, herb butter	Ⓥ Ⓤ GF \$10.5

### KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

Chicken tikka taco	Ⓤ GO
Fish bites with shoestring fries and salad	
Cheese and tomato pizza	Ⓥ Ⓤ DO
Add an ice cream sundae with chocolate sauce for \$1.5, available by itself for \$5	

### DESSERT

Star anise poached strawberries, coconut sorbet, pandan and durian jellies, pepper wafer	Ⓤ GF \$12
Sichuan ice cream, chilli and ginger grilled pineapple	Ⓤ GF \$12
New Orleans beignets, tart apple sauce, Chantilly cream	\$12
Chocolate mousse and crackling, yuzu custard, raspberry, charcoal marshmallows	Ⓤ GF \$12

