

# COMMON



# VICE

TO SHARE

## KOREAN BAKED CAMEMBERT

Whole baked Camembert + Kimchi + Toasted Baguette w/ Sesame Oil - GFO, V \$ 18.90

## 5 SPICE FRIED CHICKEN

Marinated 5 spice Chicken + Cucumber + Fried Shallot + Coriander + Spiced Mayonnaise - GF, DF \$ 20.90

## BEEF TATAKI

Searched Tenderloin Beef + Ponzo & Ginger Sauce + Marinated Radish + Spring Onions & Roasted Sesame Seeds - GF, DF \$ 20.90

## SPICED CAULIFLOWER

Coconut Soaked Cauliflower + Gochujang Vegan Mayo + Lemon Coconut Yoghurt + Herbs - GF, VG \$ 17.90

## SWEET & SOUR BEEF BAO

Sweet & Sour Pulled Beef Cheek + Yuzu Slaw + Spiced Mayonnaise - DF \$ 21.90

## SZECHUAN CALAMARI

Szechuan Coated Calamari + Citrus Mayonnaise + Watercress + Lemon - GF, DF \$ 19.90

## CARAMELISED TURMERIC PRAWNS

Tiger Prawns + House Turmeric Spiced Butter + Agave Syrup + Lemon + Herbs - GF \$ 24.90

## CHASHU PORK BAO

Chashu Pork Belly + Ponzu Sauce + Pickled Veg + Herbs - DF \$ 21.90

## CONFIT DUCK PANCAKE

Hoisin Duck + Port Wine + Shallots + Bean Sprouts + Coriander Sprigs + Fresh Chilli + Cucumber - DF \$ 22.90

## SEARED GLAZED TOFU BAO

Hoisin Glazed Tofu + Pickled Veg + Cucumber + Sesame Seeds + Herbs - VG \$ 18.90

\*MENU KEY\*

GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, DF - DAIRY FREE, V VEGETARIAN,  
VG - VEGAN, VGO - VEGAN OPTION

**MAINS**

**BRAISED BEEF CHEEKS**

Slow Cook Beef Cheeks + Carrot Puree + Infused ginger & Star anise Jus + Asian Veg - GF, DF \$ 32.90

**MARKET FISH**

Grilled Fish of the Day + Okinawa Mash + Turmeric Butter + Watercress - GF \$ MP

**NASI GORENG**

Indonesian Fried Rice + Fried Egg + Pickled Veg + Sambal Oelek (Spicy) - VGO, GFO, DF \$ 24.90  
 + chicken or char sui pork belly - \$7

**BAHN MI CHICKEN BAGUETTE**

Lemongrass Chicken + Nam Jim + Mayo + Veg + Coriander + Fresh Chilli w/ Chips - GFO \$ 26.90

**STEAK & PROVOLONE BAGUETTE**

Marinated Tenderloin Beef + Mustard + Provolone + Pickled Veg + Mojo Sauce w/ Chips - GFO \$ 28.90

**SALADS**

**NAM JIM BROCCOLI**

Broccoli + Nam Jim Dressing + Salad onion + Watercress - GF, Vegan \$16.90

**BISTROT SALAD**

Mango + Pickle Veg + Roasted Sesame Seeds + Yuzu Dressing + Herbs - GF, Vegan \$ 16.90

**SIDES**

**CHIPS W/ GOCHUJANG MAYO**

\$12.90

**LEMONGRASS CHICKEN**

\$7.00

**CHASHU PORK BELLY**

\$7.00

**HOISIN GLAZED TOFU**

\$5.00

**TOASTED BAGUETTE**

\$5.00

**GLUTEN FREE BREAD**

\$7.00

**DESSERT**

**YUZU CHEESECAKE**

Light cream cheese infused with Yuzu + Dacquoise Biscuit + Almond Praline \$ 14.90

**GINGER BRULEE**

Ginger & Orange Cream + Chantilly - GF \$ 15.90

**BLACK SESAME MATCHA AFFOGATO**

Scoop of Coconut Ice Cream + Matcha Dust + Black Sesame + espresso shot