



## TO START

**Pacific Oysters**, Chiu Chow dressing, lime | **df, n, gf** \$6.5ea

**Hokkaido Scallop**, tosazu, shiitake, finger lime, ginger oil | **df** \$7.5ea

**Stuffed Chicken Wing**, Cantonese sticky rice, black garlic aioli, Thai basil oil | **gf, df** \$7.5ea

**Crispy Pork Bao**, Japanese BBQ sauce, charred pineapple & chives slaw | **df, n** \$8ea

**Roasted Edamame** | **df, gf, vg** \$8\|bowl

## ENTRÉE

**Gravlax Tataki**, beetroot cured salmon, ponzu, shallot, coconut oil, edamame | **n, df** \$22

**Tempura Assorted Mushrooms**, shiitake, enoki, king brown, oyster, yuzu dressing | **v, vg, df** \$18

**Tempura Cauliflower**, black bean & yuzu glaze, chives, garlic, sesame | **v, n, df** \$18

**WA Octopus**, shacha vinaigrette, pickled mustard green, crispy taro, dill | **df, n** \$32

**Grilled King Prawns**, Cantonese curry butter, lime. Served w/ fried bread | **n, gf** \$28

**Pork & Prawn Wonton**, shiitake mushroom, chicken stock, sesame oil | **df** \$15

## MAINS

**Umami Fried Rice**, house-made nori and enoki jam, eggs, herbs | **n, v, gf** \$23

**Spanner Crab Udon**, miso garlic butter, egg yolk, Yarra Valley salmon caviar, nori, chives | \$28

**Roasted Eggplant**, black sesame miso, whipped tofu, Spicy chickpeas, herbs | **v, n, gf** \$25

**Steamed Market Fish**, shiitake XO, clams, preserved radish, soy | **gf, df, n** \$40

**Roasted Corn Fed Chicken**, yuzu honey mustard, garlic oil, golden kimchi | **n** \$34

**Grilled Lamb Ribs**, cumin spices, chili oil, stone fruit puree, Asian herbs | **df, n** \$38

**MBS4+ Grilled Wagyu**, wagyu Striploin, teriyaki potato, Dutch carrots, creamy miso sauce, leek, Asian herbs, Szechuan peppercorn, Smoked paprika | **df, gf** \$45

**MBS6+ Wagyu Striploin**, salty black beans & roasted pepper sauce, shiso, garlic | **df, gf** \$68

## DESSERT

**Miso Tiramisu**, espresso, macadamia, kinako | **v, n** \$16

**Lychee Granita**, Jasmine tea ice cream, umeshu jelly, honey | **v, gf** \$16

## SIDES

**Seasonal Greens**, garlic oil, soy sauce | **vg, gf** \$17

**Steam Rice** | **vg, gf** \$3.5

*df* dairy free | *gf* gluten free | *v* vegetarian | *vg* vegan | *n* contains nuts

*10% surcharge applies on Sunday and 15% surcharge applies on public holidays. Credit card surcharges apply.*

*The Hotel has taken steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. We thank you for your kind understanding.*

**JACARANDA**  
Restaurant & Bar