



RAW

OYSTERS, PONZU (GF, DF) | 6.5/37/72

LOCAL RAW FISH, PICKLED PEAR, SOUR LIME, TOASTED NORI (GF, DF) | 25

BELLO BEEF TARTARE, FRAGRANT CHILLI OIL, TOGARASHI, CRACKER (GF) | 24

DUMPLINGS

PORK & CABBAGE STEAMED DUMPLINGS (DF) | 15

SMOKED EGGPLANT, TOFU & MACADAMIA POTSTICKERS, MUSHROOM PONZU (DF, VG, N) | 15

SPINACH & TOFU DUMPLINGS, CHILLI SAUCE (DF, VG) | 15

BAO

PORK BELLY BAO BUN, OOMITE HOISIN, PICKLES | 9 PER PIECE

CHAR SIU MUSHROOM BAO BUN, OOMITE HOISIN, PICKLES (V) | 9 PER PIECE

CHICKEN KATSU BAO BUN, CHILLI MAYO, PICKLED DAIKON | 9 PER PIECE

SMALLER

DORRIGO PEPPER EDAMAME (GF, DF, VG) | 8

DUCKS PICKLES (GF, DF, VG) | 8

RAMEN EGG (GF, DF, V) | 5 PER PIECE

SALT & SZECHUAN PEPPER SQUID, CHILLI SAUCE, FRIED GARLIC, CORIANDER (DF) | 25

PRAWN TOAST, SESAME, KIMCHI KETCHUP (DF) | 9 PER PIECE

TWICE COOKED GREEN BEANS, KING OYSTER MUSHROOM XO, BELLO TEMPEH, CHILLI, LIME, PEANUTS (GF, DF, VG, N) | 15

LARGER

GRASS FED FLANK STEAK, WASABI BUTTER, FRESH WASABI, BLACK GARLIC JUS (GF) | 44

LOCAL STEAMED MARKET FISH, WHITE SOY, GREEN SHALLOT & GINGER RELISH (DF) | 40

VIETNAMESE CARAMEL PORK, LEMONGRASS, KAFFIR, DAIKON, NUOC CHAM (GF, DF) | 42

DIRTY DUCK, LEMONS, LIMES, SOUR PLUMS (GF) | 38

MISO GLAZED EGGPLANT, WHIPPED TOFU, PEANUT, SZECHUAN, CORIANDER, PICKLED RADISH (DF, VG, N) | 28

SIDES

FRAGRANT RICE (GF, DF, VG) | 5

WOK FRIED GREENS, AROMATIC CONFIT GINGER, CHILLI & GARLIC, PEA SHOOTS, SUGAR SNAPS, LIME (GF, DF, VG) | 14

SOUR CUCUMBER, GARLIC, GINGER, FUNGI, SESAME CRUNCH (GF, DF, VG) | 10

DESSERT

STICKY RICE, MANGO, COCONUT CREAM, PANDAN, BLACK SESAME (GF, DF, VG, N) | 16

CHEESECAKE, MISO CARAMEL, CITRUS (GF, V) | 16

PROFITEROLES, YUZU, ZIGGY'S MISO, LEMON MYRTLE (V) | 14

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| FEED ME! DUCKS SELECTION 80PP | MIN 2 PEOPLE WE'LL SERVE UP A SELECTION OF DELICIOUS DUCKS DISHES! |
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DRINKS LIST

COCKTAILS

CHERRY BLOSSOM FIZZ

Rhubarb liqueur, honey, yuzu, sake, soda | 19

PASSION RUM PUNCH

Havana Club rum, mandarin, house-made orgeat, lime, bitters & passion fruit | 20

GOLDEN SUN

Lemongrass Wyborowa vodka, lychee, mandarin, orange blossom, lime | 22

KAFFIR LIME COLLINS

Beefeater gin, kaffir lime, lemon, yuzu, soda | 18

TEA TIME NEGRONI

Oolong tea, Beefeater gin, Campari, sweet vermouth | 24

SZECHUAN SPICY MARGIE

El Jimador Blanco tequila, Cointreau, schezuan pepper, lime | 23

CLASSIC COCKTAILS AVAILABLE ON REQUEST

BEER ON TAP

WOOLGOOLGA BREWING CO 'MR MIYAGI' LAGER 4.1% | 12, 16

TRAVLA PALE ALE 4.6% | 11, 15

BEER IN TIN

TRAVLA 'AUSTRALIA'S LAGER' 3.5% | 12

SEVEN MILE 'CALI CREAM' ALE 4.5% | 15

NEW ENGLAND 'TRUCKLOAD' IPA 6.2% | 16

HEAPS NORMAL 'QUIET XPA' 0.5% | 12

SOFTER DRINKS

HOME-MADE KAFFIR LIMEADE OR HOME-MADE MANDARIN FIERY GINGER BEER | 12

PINK GRAPEFRUIT SODA OR YUZU SODA | 8

ZIGGY'S NATIVE RASPBERRY & PEACH WILDFOOD SHRUB | 9

ORANGE BLOSSOM & OOLONG ICED TEA

Orange blossom, lemon, Three Blue Ducks Oolong cold brew, soda | 12

OH HONEY PLEASE

Tarkeeth Forest honey, yuzu, sparkling mineral water | 11

WINE

FULL LIST OF WINES BY THE BOTTLE AVAILABLE

FIZZY

CAPE JAFFA, CHARDONNAY, PINOT NOIR, LIMESTONE COAST 11 66
+biodynamic, traditional method, strawberry & apple pastry

PERRIER JOÛET 'GRAND BRUT', CHAMPAGNE, FR 28 165
+Champagne, you know! Toasty & rich, fresh green apple, length

WHITE

150ML 375ML 750ML

ABLINGTON VINEYARD, SEMILLON, HUNTER VALLEY* 12 30 58
+certified organic, lime juice, taut acidity, distinctively Hunter Semillon

MEREDITH, SAUVIGNON BLANC, TUMBARUMBA* 15 37 73
+organic, +natural wine, herbaceous, grapefruit, jalapeño skin, textured

JAMES EDWARD WINES, CHARDONNAY, TUMBARUMBA* 17 42 83
+Cool climate Chardonnay, powerful acidity, green fruited, citrus

SCHMÖLZER & BROWN 'WEISS', PINOT GRIS, SYLVANER, KING VALLEY 20 50 98
+Dried floral, honeyed blossom, spiced pear

AMBER

CLARK WINES 'GOLDEN', CHARDONNAY, ORANGE 16 40 78
+Approachable, medium-bodied, gentle citrus & stone fruit

ROSÉ

M&J BECKER 'ROSÉ', MERLOT, SHIRAZ, HUNTER VALLEY* 15 37 73
+organically grown, food friendly, dry rosé with a savoury edge

RED

JOHANSEN WINES, PINOT NOIR, TUMBARUMBA 18 45 88
+Light-medium for a pinot, cool violets, bright raspberry, moreish palate

MERCER, TEMPRANILLO, HILLTOPS 15 37 73
+organically grown, approachable, mid-weight, spice & plush cherry

NV JILLY 'WHITE WOLF' CABERNET, SHIRAZ & LAMBRUSCO, 12 30 58
CENTRAL RANGES, NSW
+Certified organic, don't be confused by the grapes! Light tannin, smooth, blue fruit

SAMANTHA MAY, SYRAH, ORANGE 17 42 83
+Displays alluring dark fruits, and bright acidity, one to watch

SAKE

2022 AKISHIKA SHUZŌ KOBO #7 OMACHI | 21

* denotes tap product

2022 AKISHIKA SHUZŌ 'PRESSED MOTO' | 26