

Head Chef Nick Stapleton showcases local Queensland ingredients with beautifully balanced Asian aromats & the distinctive sweet, hot, sour & salty flavours of Vietnamese cuisine at its best.

While respecting the traditions of French & Asian cuisines he brings a rebellious flair to the fusion, inspired by the image of a Vietnamese chef cooking to comfort a Frenchman far from home.

SMALL

- Mixed Mt. Zero olives (df/gf/vegan) - 8
- Chilli roasted nuts (df/gf/vegan) - 7
- Two Hervey Bay scallops, roast chicken butter (gf) - 12
- Truffled prawn crackers - 8
- Whipped tofu, grilled padron peppers, mandarin seasoning, pickled green papaya (df/gf/vegan) - 10
- Bao served with sriracha slaw
 - Soft shell crab, tamarind dressing (df) - 7
 - Hot & sticky eggplant, pickled tomato (df/vegetarian) - 6
 - Pork belly bao, pickled chilli (df) - 7

MEDIUM

- Bone marrow consommé, prawn wontons, sprout, chilli, herb (df) - 22
- Oyster mushrooms, mushroom velouté, sea grapes (vegetarian) - 18
- Sautéed corn, silken tofu, hot, salty & sweet dressing (df/vegetarian) - 15
- Blanc - spanner crab, rice, white pepper fried egg, sprouts, xo (df/gf) - 28
- Cauliflower, pickled carrot, mint, chilli, satay sauce, crispy pastry (gf/vegetarian) - 18
- Hot, sweet & numbing lamb shoulder, pickled cucumber, toasted nori (df) - 24
- Drunk chicken terrine, green shallots, sauces, leaves (df/gf) - 18

LARGE

- Red roast pumpkin, spiced coconut cream, herb oil, fried tempeh (gf/df/vegan) - 30
- Roast pork belly, raw & pickled salad of snow peas, carrot & fungi with bitter orange dressing (gf/df) - 36
- Parisian gnocchi, asparagus, fried brussel sprouts, edamame, seaweed butter, sea grapes (vegetarian) - 32
- Brick spatchcock, chilli & lemongrass prawns & green beans (gf/df) - 38
- Sweet, sour & hot beef short ribs, sugar snap peas, radish & cabbage salad (gf/df) - 50
- 'Bouillabaisse' - fried fish in seafood & tomato broth with clams, scallops, spanner crab, mussels, sprouts, herbs, baguette & chilli oil (df/pescatarian/gf possible) - 50

ON THE SIDE

- Steamed rice (gf/df/vegan) - 3
- Thrice cooked chats, sriracha mayo (df/gf/vegetarian) - 10
- Kale, apple, radish, cashew, fried shallots, tamarind dressing (df/gf/vegan) - 12

TO FINISH

- Pandan panna cotta, blood orange gel, lime, chilli (gf) - 14
- Whiskey roasted pineapples, toasted kaffir lime meringue, finger lime jelly, pineapple sorbet (df/gf/vegetarian) - 14
- Chocolate sundae - dark Vietnamese chocolate mousse, torn milk chocolate brownie, white chocolate parfait, pearls, freeze dried raspberries, condensed milk caramel, red fruit gel (vegetarian) - 18
- Selection of four local & international cheeses with quince, honey, nuts, muscatels (gf possible/vegetarian) - 35