

feeding the fabulous



raw	
oysters freshly shucked	5.5 ea
natural	
shallot vinaigrette	
nam jim	
tuna tartar, shiitake, shallot, horseradish mayo, radish, quail egg, crispy parsnip ^{DF GF}	20
market fish ceviche, pickled ginger gel, coconut, chilli, basil, crispy shallot, pomegranate * ^{GF}	22
angus sirloin tataki, onion, balsamic honey mustard, shichimi, garlic chips, chilli lime, ponzu dressing	21
entrées	
soup - the kitchen's weekly soup selection	12.5
scampi spaghetti, smashed tomato, parmigiana, panko, chive *	26 36
fragrant tofu, salad, bean sprout, mango, young coconut, coriander, crispy shallot, chilli ginger dip *	19.5
chargrilled cuttlefish, green papaya, pomelo, cherry tomato, dried shrimp, cashew nut, tamarind, vietnamese mint * ^{DF GF}	21
mains	
steamed market fish with shiitake, white button mushroom, black bean sauce, spring onion ** ^{DF}	32
seafood laksa, tiger prawn, tofu, egg, bean sprout, shallot ** ^{DF GF}	29
seared duck breast, confit carrot, feta, spiced cherry puree, pickled fennel, pistachio, red radicchio salad	38
beef rendang curry, toasted coconut, kaffir lime leaf * ^{DF GF}	34
roasted taupo lamb rump, smoky eggplant puree, harissa, cucumber, dukkha, cumin, yoghurt	36
m social burger, brioche bun, caper mayo, tomato, smoked cheddar, pickled cucumber	25
200g grilled bavette steak, baby onion, crumbed bone marrow, gremolata, red wine jus	36
wok	
stir fried king prawns, green lip mussels, dried chilli with xo sauce ** ^{DF GF}	32
fried rice, lap cheong, shredded chicken, cashew nut, thai basil ^{DF}	27 24 ^V
pad thai, rice noodle, king prawns, tofu, flat chives, crushed peanuts ^{DF GF}	28 22 ^V
stir fried pork belly with sambal sauce, green bean, asian eggplant, spring onion, curry leaf ** ^{DF GF}	27
yakisoba egg noodles, shiitake, cabbage, zucchini, sesame, fermented tofu, pickled ginger ^{DF V}	26
to share, serves 2-4	
90 days grain fed savannah rib eye (750g), roasted garlic, mustard, red wine jus ^{DF GF}	95
massaman lamb shoulder, potato, okra, peanut * ^{DF}	87
whole baked market fish, caramelized onion, tamarind sauce, herb salad ^{DF GF}	89

m social hour 5pm-7pm

selected beverages

cocktail trolley

have our experienced bar team prepare your favourite tippie tableside, house & classics available

sides

steamed rice ^{DF GF V}	3.5
roti breads ^V	4.5
house made pickled vegetable ^{DF GF}	6
duck fat potatoes	9.5
french fries, herbs, truffle oil	9.5
wongbok slaw, carrot, red cabbage, sesame, ginger, chipotle mayo ^{DF V}	9.5
seasonal asian greens, oyster sauce, ginger, garlic, toasted sesame ^{DF}	9.5

* denotes spiciness

^V vegetarian

^{DF} dairy-free

^{GF} gluten-free

please talk to our team if you have any food allergies, specific dietary requirements ☺