
WELCOME TO AUSTRALASIA

Modern Australian cuisine combines Pacific Rim flavours underpinned by European cooking tradition, a blend of Indonesian, Southeast Asian influences and Australia's strong ties with Japan also help determine the taste and style.

There are two ways of eating in Australasia –

Local

Rather than choosing individual starters and mains, why not go “local” and select several smaller dishes from pages 2 and 3. These dishes have been designed for sharing and will be served to the centre of the table throughout your meal in ‘waves’.

Traditional

For the more traditional approach, select starters from pages 2 and 3, and then a main from page 4. The starters can be served to the centre of the table but the main plate will come to you.

Your waiter will be more than happy to help you with your selection and explanation.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepares and serves your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request, please ask your server for further details.

If you would like some water for the table, try these infusions –

INFUSED WATERS

£4

Orange and galangal

Watermelon

Lemon mint and cucumber

Cucumber

Shiso and lime

Mango and passion fruit

OYSTERS	x1	x6
Mixed plate of oysters Natural, nam jin and soy mirin	£2.50	£15
Grilled oysters, yuzu hollandaise, courgette and ginger noodles	£2.75	£15
SASHIMI		
		x6
Yellowfin tuna		£12.50
Loch Duart salmon		£10.50
Scallop		£12.50
NIGIRI SUSHI		
		x4
Yellowfin tuna		£8
Prawn		£8
Loch Duart salmon		£7
Seared teriyaki beef		£9
Vegetarian	[V]	£7.25

CALIFORNIA ROLLS			
Peking duck roll with hoi sin and spring onion			£7.50
Tuna blossom roll			£8
Prawn, asparagus and cucumber			£7.50
Chilli and cream cheese	[V]		£6.50
Cornish crab			£8
Mango, avocado and broccoli	[V]		£6.75
MIXED SELECTIONS			
		x6	x12
Sushi and Sashimi x14	£27.50		
Sashimi			£23
Nigiri		£12	£22
California Roll		£11	£21

TEMPURA	
Octopus tempura	£8
Mushroom tempura with truffle and seaweed mayonnaise [V]	£7
Pork, ginger and shitake mushroom tempura	£7
Prawn tempura	£11
Vegetable tempura [V]	£7.50
Aubergine and avocado tempura parcels [V]	£7
Squid tempura with sriracha mayonnaise	£9
FROM THE ROBATA GRILL	
Cashew and pineapple chicken skewers	£9
Szechuan beef fillet skewers	£9.75
Seared teriyaki beef fillet with sweet soy and spring onion	£13.50
BBQ lamb cutlets	£15
MIXED SELECTION TEMPURA AND ROBATA	
	price per person (2 min)
Pork with ginger and shitake tempura, squid tempura, prawn tempura, szechuan beef fillet skewers, cashew and pineapple chicken skewers	£14

SMALL PLATES - VEGETABLES		
Steamed edamame with chilli and lime salt	[V]	£4.50
Robata grilled asparagus and spring onion with sweet sesame glaze	[V]	£6
Bok choy with oyster sauce		£4.50
Wakame and seaweed salad	[V]	£4.50
Satay spinach	[V]	£5.75
Tenderstem broccoli with peanuts and chilli	[V]	£5
Roasted baby aubergine, miso mustard and bonito flakes		£5
SMALL PLATES - FISH		
Cornish crab salad		£13.50
Black cod roasted in hoba leaf		£26
Roasted scallops with pickled apple, apple and ginger pureé, seaweed and wasabi		£13.50
Torched mackerel, kimchi style fennel, burnt dill and katsuobushi mayonnaise		£10
Grilled seabass fillet with mango, chilli, coriander and pomegranate		£9
Yum Yum squares with spicy tuna and avocado		£8.50

BIG PLATES	
Crisp suckling pork belly with pineapple curry	£16.75
Duck breast, grilled carrots, wasabi and watercress purée, roasted hazelnuts and dukkah crumb	£16
Steamed red snapper, bok choy, fennel and coconut puree with squid ink sauce and roasted chilli dressing	£16
Cured and charred Loch Duart salmon, sesame chicken wings, avocado purée and satay sauce	£18
Silken tofu, soya beans, French beans, sriracha and soy sauce	£12
Pot roasted lobster with kaffir lime	£50

SHARERS FOR 2 FROM THE ROBATA GRILL price per person

Grilled beef fillet, braised short rib and Asian coleslaw	£30
Sword fish steak marinated in roasted chilli sauce served with shirataki noodle salad	£22.50
Spatch-cock chicken, Toban Jang with tofu and soya bean salad	£16

PREMIUM STEAKS	from the robata grill	
Rib-eye - 10oz 28 day aged British beef		£23
Fillet - 8oz 28 day aged British beef		£29
Surf and turf - 8oz fillet steak and half lobster		£55
Australian grain fed fillet 8oz		£49

POTATO AND RICE SIDES

Seasoned rough cut chips	[V]	£4.50
Sweet potato and rosemary mash	[V]	£4.50
Sticky coconut rice in lotus leaf	[V]	£4.50

MUST HAVE DESSERTS

Candied ginger cheesecake and popcorn with peanut butter ice cream			£7.50
Amaretto Disaronno	25ml	£4.25	
Chocolate soufflé with raspberry sorbet and chocolate sauce			£8.50
Dandelion Pedro Ximenez	50ml	£5.50	
Jasmine, apple and vanilla panna cotta with green apple sorbet			£8
Essensia Orange Muscat	125ml	£6.50	
Caramelised white chocolate and almond cake with passion fruit ice cream			£9
Macallan Gold	25ml	£5.50	
Chocolate dome with peanut, salted caramel and blackberries			£9
Ron Zaccapa 23yr	25ml	£6.00	
Mango rice pudding with lime sorbet			£8
Ginjo Yuzushu Citrus Sake	50ml	£5.50	
Artisan ice-creams and sorbets			£7

SAKE

					Glass 50ml
Honjozo	15% ABV	300ml Carafe	£15		£3
Honjozo Gensue	19% ABV	300ml Carafe	£24		
Daiginjo	17% ABV	300ml Carafe	£28		
Junmai Daiginjo	17% ABV	300ml Carafe	£32		
Junmai Happa-Seishu	7% ABV	300ml Carafe	£40		
Genmai Aged	15% ABV	720ml Bottle	£60		
Shiraume Umeshu Plum infused	14% ABV	300ml Carafe	£24		£4.50