

---

**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.

**Traditional**

For the more traditional approach, select starters from pages 2 and 3, and then a main from page 4. The starters will 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 fancy some water for the table, try these infusions –

---

**INFUSED WATERS**

£4.00

Orange and galangal

Watermelon

Lemon mint and cucumber

Cucumber

Shiso and lime

Mango and passion fruit

---

<b>OYSTERS</b>	
Mixed plate of oysters Natural, nam jin and soy mirin x6	£13
Single oyster with nam jin	£2.50
Lemon granita x6	£13.50
<b>SASHIMI</b>	
	<b>x6</b>
Yellowfin tuna	£12.50
Tasmanian kingfish	£16.50
Loch Duart salmon	£10.50
Scallop	£11
<b>NIGIRI SUSHI</b>	
	<b>x4</b>
Yellowfin tuna	£8
Prawn	£7
Loch Duart salmon	£6.50
Tasmanian kingfish	£9.50
Seared teriyaki beef	£9
Smoked eel	£10
Vegetarian [V]	£6.75

<b>CALIFORNIAN ROLLS</b>		<b>x4</b>	
Peking duck roll with hoi sin and spring onion	£7		
Tuna blossom roll	£8		
Prawn, asparagus and cucumber	£7		
Chilli and cream cheese	£6		
Spider roll	£6		
Mango, avocado and broccoli [V]	£6.50		
Rainbow roll	£7.50		
<b>GUNKAN</b>			
Salmon and tuna	£8		
<b>TAMARI</b>		<b>x4</b>	
Fish selection	£8.50		
Vegetable selection [V]	£6.50		
<b>MIXED SELECTIONS</b>		<b>x6</b>	
		<b>x12</b>	
Sushi and Sashimi x14	£25		
Sashimi			£21
Nigiri		£10.50	£20
Californian roll		£10.50	£20

<b>TEMPURA</b>	
Prawn tempura	£11
Squid with sriracha mayonnaise	£9
Japanese curried korokke [V]	£8
Soft shell crab	£13
Vegetable tempura [V]	£7.50
Popcorn tempura [V]	£5.50
Aubergine and avocado [V]	£6.50
<b>FROM THE ROBATA GRILL</b>	
Yakatori chicken skewers	£8.50
Sweet potato and teriyaki dressing [V]	£4.50
Cambodian beef skewers	£9.75
Seared teriyaki beef with sweet soy and spring onion	£13.50
Grilled seabass fillet with baby fennel, herb salad, ponzu	£10
Asparagus with sweet sesame glaze [V]	£6.75
Angry prawns	£13.50
BBQ lamb cutlets	£15

<b>SMALL PLATES</b>	
Steamed edamame with chilli and lime salt [V]	£4.50
Mackerel fillet, pickled vegetable	£10
Pork wontons	£7.50
Cornish crab salad	£13.50
Beetroot with goat's cheese bon-bons	£8.50
Yum Yum squares with spicy tuna and avocado	£8.50
Hand dived scallops, cauliflower, carrot and ginger	£13.50
Steak tartare, quail's egg	£8.50
Black cod roasted in hoba leaf	£23
Octopus with squid ink and cherry sauce	£11.50
Citrus cured tuna, mango salsa, cashew nut purée	£8.50
Cured salmon in a seed crust with mandarin and artichoke salad	£8.50
Poached tofu and quinoa [V]	£8
New style scallops sashimi with passion fruit and lime	£12

<b>BIG PLATES</b>	
Chilean sea bass with prawns in coconut and Tom Yam broth	£29
Crispy suckling pork belly with a pineapple curry	£16.75
Five spice roasted duck breast with baby leek and shiitake mushrooms	£18.50
Master stock poached chicken with celeriac fondant and miso	£17.50
Cannon of lamb with black garlic and tenderstem broccoli	£20
King oyster mushrooms with wakame pressed potato [V]	£13.50
Roast barramundi with soba noodle salad	£20
Squid ink cured monkfish, with tempura squid, pickled black radish and coconut gel	£22.50
Pot-roasted lobster with kaffir lime	£50
<b>PREMIUM STEAKS</b>	
	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 10oz	£60

<b>SIDES</b>		
Seasoned rough cut chips	[V]	£4.50
Sweet potato and rosemary mash	[V]	£4.50
Mixed leaf and wild herb salad	[V]	£4
Wakame and green bean salad	[V]	£4.50
Tenderstem broccoli and XO sauce		£4.50
Roasted baby aubergine with miso mustard and bonito flakes		£5
Satay spinach	[V]	£4.75
Sticky coconut rice in lotus leaf	[V]	£4.50
Bok choy with oyster sauce		£4.50
Robata grilled asparagus with sweet sesame glaze	[V]	£6.75
Pressed potato with sriracha	[V]	£4.50

---

**MUST HAVE DESSERTS**

---

Coconut cheesecake mousse with palm sugar meringue and yuzu sorbet	£7
Vanilla panna cotta with mixed berries and white chocolate feuilletine	£8
Kaffir lime brûlée with pineapple sorbet	£8
Chocolate dome with peanut, salted caramel and blackberries	£9
Glazed plum with miso and mandarin sponge and candied walnuts	£7.50
Mango soufflé with coconut ice cream and passion fruit soup	£8.50
Chocolate soufflé with raspberry sorbet and chocolate sauce	£8.50
Artisan ice-creams and sorbets	£7

---

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

---

---

**SAKE**

---

Honjozo	15% ABV	300ml Carafe	£15
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
Tokiwa Shochu	25% ABV	720ml Bottle	£50