

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 3 to 5.

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 and then a main from page 6 and 7. The starters can be served to the centre of the table but the main plate will come to you.

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

[V] Vegetarian

[Ve] Vegan

All prices are in GBP and include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more.

Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

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

INFUSED WATERS | 4

Watermelon

Lemon mint and cucumber

Cucumber

Mango and passion fruit

Kiwi and apple

SAKE

Honjozo 15% ABV

300ml Carafe | 15

50ml Glass | 3

Daiginjo 17% ABV

300ml Carafe | 32

Junmai Ginjo sparkling 7% ABV

300ml Carafe | 32

50ml Glass | 8.5

Ginjo Yuzushu citrus infused 10% ABV

300ml Carafe | 30

50ml Glass | 6

Genmai aged 15% ABV

720ml Bottle | 60

Shiraume Umeshu plum infused 14% ABV

300ml Carafe | 24

50ml Glass | 4.5

OYSTERS

Mixed plate of oysters:
Natural, nam jin and soy mirin

x1 | 2.5 x3 | 7.5 x6 | 15

With lemon crème fraîche, cured cucumber
and Avruga caviar

x1 | 2.5 x3 | 7.5 x6 | 15

SASHIMI x6

Yellowfin tuna | 12.5

Loch Duart salmon | 10.5

Scallop | 12.5

NIGIRI x2

Yellowfin tuna | 4

Prawn | 4.25

Seared teriyaki beef | 4.5

Loch Duart salmon | 4

Octopus | 5

Vegetarian [Ve] | 3.75

Smoked eel | 5.25

CALIFORNIA ROLLS x2

Salt & pepper prawn with spring onion
and pickled daikon | 4

Spicy tuna with avocado and lotus crisp | 4.25

Peking duck with hoisin,
cucumber and spring onion | 4

Salmon, cream cheese, chilli and cucumber | 4

Asparagus, pressed watermelon,
mango and red pepper [Ve] | 3.5

TEMPURA ROLLS x4

Served with tentsuyu dipping sauce

Korean chicken | 8

Soft shell crab | 9

MIXED SELECTIONS

Sushi and Sashimi

x14 | 27.5

Sashimi

x12 | 23

Nigiri

x6 | 12

x12 | 22

California Roll

x6 | 11

x12 | 21

Vegan Nigiri and California Rolls [Ve]

x6 | 9

TEMPURA

Squid tempura with sriracha mayonnaise | 9

Popcorn tempura with chilli salt [Ve] | 5

Vegetable tempura with tentsuyu
dipping sauce [V] | 7.5

Prawn tempura with tentsuyu dipping sauce | 11

Sweet potato tempura with chilli
& soy sauce [Ve] | 6

Soft shell crab with tentsuyu dipping sauce | 12.5

Octopus tempura with sriracha mayonnaise | 9

FROM THE ROBATA GRILL

Yakitori chicken skewers | 6

Searched teriyaki beef rump with
sweet soy and spring onion | 9

Asparagus and spring onion with
sweet sesame glaze [Ve] | 6.5

Korean BBQ beef fillet skewers with Thai basil | 7.5

Garlic spiced prawns with mango and lime salt | 7.25

Mongolian lamb cutlets with Asian slaw | 10

MIXED SELECTION TEMPURA AND ROBATA

- minimum 2 people

Squid tempura, prawn tempura, Korean BBQ
beef fillet skewers and Yakitori chicken skewers
served with Japanese curried korokke | 14pp

SMALL PLATES

Steamed edamame beans tossed in
soy & sesame oil [Ve] | 4.5

Pork wontons, sweetcorn purée, sriracha
and sesame soy | 7

Grilled sea bass fillet with mango, chilli,
coriander and pomegranate | 9

Japanese curried korokke [V] | 6

Roasted scallops with cauliflower purée
and wakame pickle | 13

Black cod roasted in hoba leaf | 29

Prawn bulgogi | 9

Roasted baby aubergines with caramel miso
and katsuobushi | 6.75

Duck salad with compressed watermelon | 7.5

Yum Yum squares with avocado and
bulgogi sauce [Ve] | 7

Yum Yum squares with spicy tuna and avocado | 8.75

Short rib with onion miso sauce | 8.5

Soy & sesame silken tofu, vegetable salad
and rice cracker [Ve] | 8.5

Tuna tartare with tempura nori | 8

Octopus carpaccio with jalapeño salsa | 9

BIG PLATES

Crispy suckling pork belly with
pineapple curry | 17.5

Chicken breast with sesame miso
and spiced panko leg | 17

Inari tofu with coconut wild rice, Asian greens and
chilli & soy dressing [Ve] | 14

Confit Loch Duart salmon with aromatic soy glaze,
purple potato and cauliflower purée | 19

Chilean sea bass, mussels and clams with bok choy
and tom yum broth | 32

Thai pot roasted lobster | 40

SHARERS FOR 2 FROM THE ROBATA GRILL

- minimum 2 people

Each served with a choice of Asian coleslaw, udon
noodle salad or orange, rocket & pomegranate salad

Duck breast with orange glaze and sweet potato
bon bons | 18pp

Swordfish steak marinated in roasted chilli
sauce | 22.5pp

Grilled beef fillet and braised short rib | 30pp

Grilled Australian wagyu fillet and braised
short rib | 37.5pp

PREMIUM STEAKS

Rib-eye - 10oz 28 day aged British beef | 23

Fillet - 8oz 28 day aged British beef | 29

Australian Wagyu - 8oz fillet | 49

Surf and turf - 8oz fillet steak and half lobster | 59

SIDES

Orange, rocket & watercress salad [Ve] | 4.5

Asian coleslaw | 4

Udon noodle salad with chilli & soy dressing [Ve] | 5

Bok choy with oyster sauce | 4.5

Wilted spinach with chilli & soy dressing [Ve] | 5.5

Tenderstem broccoli with XO sauce | 5.75

Iceberg salad with caramelised onion dressing | 5.5

Seasoned rough cut chips [V] | 4.5

Sweet potato & rosemary mash [V] | 4.5

Sticky coconut rice in lotus leaf [Ve] | 4.5

MUST HAVE DESSERTS

Strawberry & lychee cheesecake with
strawberry popcorn | 7.5
+ Yuzushu citrus sake 50ml | 6

Mango soufflé with coconut ice cream
and passion fruit sauce | 8.5
+ Sparkling sake 50ml | 8.5

Kaffir lime crème brûlée with pineapple sorbet | 8
+ Plantation pineapple rum 25ml | 5.5

Chocolate dome with peanut, honeycomb
and salted caramel | 9
+ Ron Zacapa 23yr 25ml | 6

Saffron poached pear, basil, strawberry and soya
vanilla ice cream [Ve] | 8
+ Durbanville sparkling Sauvignon Blanc 125ml | 7

Artisan ice creams and sorbets - 3 scoops | 6
Vanilla [Ve], soy caramel, peanut butter,
green tea [Ve], pineapple sorbet, black sesame

Bento Box Sharing Selection - for two | 16
Chocolate & peanut dome, coconut friande,
pistachio & passion fruit macarons, lychee &
strawberry cheesecake, kaffir lime crème brûlée