

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 12.5% service charge will be added to your bill.

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 | 5

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 | 3

x3 | 8.5

x6 | 15

SASHIMI x6

Yellowfin tuna | 13

Loch Duart salmon | 10.5

Scallop | 12.5

NIGIRI x4

Yellowfin tuna | 8

Prawn | 8.5

Seared teriyaki beef | 9

Loch Duart salmon | 8

Sea bass | 8

Vegetarian [Ve] | 7.5

Smoked eel | 8.5

CALIFORNIA ROLLS x4

Salt and pepper sea bass, spring onion,
pickled daikon | 9

Tuna, pineapple, spring onion with sriracha | 8.5

Peking duck with mango and spring onion | 9

Salmon, wasabi cream cheese, cucumber | 8

Fable, hoi sin, cucumber and spring onion [Ve] | 7.5

Tofu, crispy shallots, cucumber, chives [Ve] | 7

HOT TEMPURA ROLLS x4

Served with tentsuyu dipping sauce

Korean chicken | 9

Soft shell crab | 9.5

MIXED SELECTIONS

Sushi and Sashimi

x14 | 27.5

Sashimi

x12 | 23

Nigiri

x6 | 12

x12 | 22

California Rolls

x6 | 11

x12 | 21

Vegan Nigiri and California Rolls [V]

x6 | 9

TEMPURA

Squid with sriracha mayonnaise | 9.25

Popcorn with chilli salt [Ve] | 7.5

Prawn with tentsuyu dipping sauce | 12

Avocado with Japanese dressing [Ve] | 7.5

Nori wrapped octopus with sriracha mayonnaise | 11

Soft shell crab with tentsuyu dipping sauce | 13

FROM THE ROBATA GRILL

Lemongrass chicken skewers with satay sauce | 7.5

Seared teriyaki beef rump with
sweet soy and spring onion | 9.75

Korean beef fillet chilli and ginger
with Thai basil | 9

Garlic spiced prawns with mango and lime salt | 8.25

MIXED SELECTION TEMPURA AND ROBATA

- minimum 2 people

Squid tempura, prawn tempura, Korean BBQ
beef fillet skewers and lemongrass chicken skewers
served with Japanese curried korokke | 16pp

SMALL PLATES

Steamed edamame beans tossed in
soy and sesame oil [Ve] | 4.75

Grilled Sea bass fillet, papaya, toasted coconut,
green chilli, kafir lime dressing | 9.75

Japanese curried korokke [V] | 7

Roast scallops, tamarind and apple purée,
quinoa dusted pork fritter | 13

Black cod roasted in hoba leaf | 29

Roasted baby aubergines with caramel miso
and katsuobushi | 7.75

Duck salad with compressed watermelon | 8.5

Yum yum squares, with avocado and
Bulgogi sauce [Ve] | 7.5

Yum Yum squares with spicy tuna and avocado | 9

Mirin and honey-cured fillet of beef tartare
with soy-cured egg yolk | 13.5

Tofu and shiitake dumplings, mushroom tea [Ve] | 7.5

Tuna tataki, yuzu gel, roasted sesame,
truffled ponzu | 10.5

BIG PLATES

Confit suckling pork belly curry
with grilled pineapple | 19

Toban djan chicken breast with roast sesame sauce,
and breaded spiced panko chicken leg | 17

Lamb rump, spiced crispy maize, aubergine chutney,
pak choi, crushed peanuts and aubergine sate | 21

Inari tofu with coconut wild rice, Asian greens
and chilli soy dressing [Ve] | 14.5

Halibut loin, toasted kohlrabi, eucalyptus oil,
kombu butter sauce | 29

Poached lobster tail, choi sum, pickled radish,
caviar, yuzu gel with butter sauce | 45

Smoking Australian fillet of beef, seared
foie gras, braised beef and mushroom dumpling,
red wine reduction | 55

SHARERS FOR 2 FROM THE ROBATA GRILL

- minimum 2 people

Each served with a choice of Asian coleslaw, Udon
noodle salad or watercress, little gem, papaya,
shaved coconut and lime salad [Ve]

Duck breast, braised duck leg bon bon
with hibiscus hoi sin | 18pp

Swordfish steak with caper butter sauce | 22.5pp

Grilled premium 28 day aged Australian fillet,
braised beef and foie gras dumplings with
burnt onion purée | 37.5pp

PREMIUM STEAKS

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

Fillet - 28 day aged British beef - 8oz | 29

Premium 28 day aged Australian fillet - 8oz | 49

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

SIDES

Watercress, little gem, papaya, shaved coconut
and lime salad [Ve] | 4.5

Asian coleslaw [Ve] | 3.75

Udon noodle and kimchi salad [Ve] | 5

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

Tenderstem broccoli with goma dare [Ve] | 5.75

Heritage tomato, compressed watermelon,
shiso, tomato ponzu | 6

Seasoned rough cut chips [Ve] | 4.5

Rough cut kimchi chips | 5

Sweet potato and rosemary mash [Ve] | 4.75

Sticky coconut rice in lotus leaf [Ve] | 4.5

MUST HAVE DESSERTS

Chawanmushi, cherry crumb
and mountain pear | 8
+ Yuzushu citrus sake 50ml | 6

Mango soufflé, passion fruit soup and
coconut ice cream | 7.5
+ Sparkling sake 50ml | 8.5

Fijian honey mousse cake, black cherry and
sakura, milk and honey ice cream wrapped
in bee pollen meringue | 9
+ Plantation pineapple rum 25ml | 5.5

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

Coconut parfait, roasted peach with
peach and jasmine tea [Ve] | 8
+ Durbanville sparkling Sauvignon Blanc 125ml | 7

ICE CREAMS AND SORBETS

Home made artisan ice creams and sorbets | 3 per scoop
Vanilla [Ve]
Milk and honey
Peanut praline and banana [Ve]
Pandan and toasted jasmine [Ve]
Mango and papaya sorbet
Black sesame

SHARING TASTER SELECTION

Bento Box Sharing Selection - for two | 18
Peanut and caramel tart, strawberry and rose
Lamington, black sesame and white chocolate
macaron, Fijian honey cake, mango mochi ice cream