

Snacks

Fries	S 4 / L 7
Spicy fries, 7 spice, house mayo (v)	
Fries, Rosemary salt, house mayo (v)	
Edamame	7
Himalayan pink salt (v)	
Prawn Crackers	6
Tom yum salt	
House Roasted Chilli Lime Cashews (v)	9

Street Food

Crocodile Spring Rolls	14
Smoked Koorana Crocodile, prawns, chilli ginger jam	
Steamed Bao	16
Chinese braised pork, Kimchi slaw, sriracha mayo	
Takoyaki	10
Crispy fried Octopus balls, Unagi sauce	
Mini Pork Spring Rolls	9
Soy vinegar	
Agedashi Tofu	9
Deep fried, ginger sauce (v)	
Calamari	15
Flash fried, smoked chilli salt, aioli	
Karaage Chicken	14
7 spice, goma sauce	
Crispy Corn & Lime Leaf Cakes	12
Lime salt, chilli ginger jam (v)	
Vegetable Spring Rolls	12
Pickled vegetables, nam jim (v)	

Our kitchen prepares meals containing soy, peanuts, tree nuts, dairy, eggs, gluten and seafood. While the utmost care is taken to minimise the risk of cross contamination, we cannot guarantee that any of our products do not contain traces of these foods.

Menu does not include all ingredients, please let us know about your food allergies before ordering.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

Sorry, no menu changes during peak periods

Public holiday surcharge is 15%

Dumplings

Keppel Bay Bug	16
XO sauce	
Banana Station Beef	14
Chilli bean	
Shu Mai	14
Free range pork collar, prawns, soy vinegar	
Hokkaido Scallop & Prawn	15
XO sauce	
Prawn	13
Ponzu, Chilli oil	
Chicken	13
Ponzu, Chilli oil	
Vegetable	13
Shoyu, sriracha (v)	
Pork Gyoza	13
Pan fried, black vinegar, sriracha	
Vietnamese Rice Paper Rolls	
(Monday & Tuesday Only)	
BBQ Pork & Prawn	9
With fresh rice, herbs, sweet & sour sauce	
Chicken & Avocado	9
With fresh rice, herbs, sweet & sour sauce	
Grilled Reef Fish and Pineapple	9
With fresh rice, herbs, sweet & sour sauce	
Fried Tofu & Vegetables	9
With fresh rice, herbs, sweet & sour sauce	

Curry & Wok

Laksa	28
King snapper, tiger prawns, yellow paste, coconut milk, fried shallots	
Organic Udon Noodles	29
Scallops, prawns, grape tomatoes, crustacean oil, sake	
Chiang Mai Curry	24
Free range pork collar, egg noodles, snake beans	
Ramen Noodles	
Stir fried, seasonal vegetables, yakisoba sauce with chicken 22 with prawns & Scallops 28	
Nasi Goreng	24
Braised pork, seasonal vegetables, sweet soy & spices	

Continued over →

Grill / Oven / Fry

King Snapper	18
Cooked your way, Fries, Remoulade sauce, malt vinegar add Salad 6	
Market Catch	31
Pan fried, crispy shallots, green papaya salad, chilli jam	
Salmon Fillet	29
Salmon fillet lightly smoked, Miso glaze, soba noodle salad, honey wasabi aioli	
Banana Station Eye Fillet Steak	37
Prosciutto wrapped eye fillet, prawns, seasonal vegetables, rice wine hollandaise	
Banana Station Rib Fillet Steak	34
300gm Banana Station Rib fillet, Japanese potato salad, green bean, Yakiniiku sauce	
Banana Station Beef Short Ribs	29
Twice cooked, thai salad, fried shallots, sam rot sauce	
Steak Burger	18
Banana Station Steak, smoked cheddar, salad, black garlic mayo	
Chicken Burger	17
Karaage chicken, kimchi slaw, aioli	
Vegetarian Burger	14
Grilled brown rice pattie, roast sweet potato, mixed leaves, vine ripened tomato, curry leaf aioli	

Market Stall

Green Salad	15
Pepitas & goma sauce (v) add karaage chicken 8	
Green Tea Noodles	16
Chuka wakame, avocado, cherry tomato & pickled ginger dressing (v) add three king prawns 12	
Japanese Potato Salad	8
Ham, cucumber, mustard	
Kimchi slaw (v)	6
Steamed Rice (v)	4

Under 12's

Cheeseburger	12
Pickled cucumber, mustard, Cheese, tomato sauce	
Fish & Chips	13
Hand crumbed local reef fish, fries	
Banana Station Steak	15
150g Banana Station grass fed steak Salad, fries	
Crumbed Chicken Breast	12
Salad & fries	
Spaghetti Bolognaise	12
Sweets	
Pineapple Rum Cake	13
Coconut sorbet, rum anglaise, lemongrass reduction	
Chocolate Semifreddo	14
Macadamia praline, salted caramel sauce	
Coconut Panna Cotta	10
Rainforest honey & seasonal fruit	
Coconut Tapioca Pudding	9
Vanilla bean, fresh mango and lime	
Mango Gelato	6
Black Sesame Ice Cream	5
Green Tea Ice Cream	5
Vanilla Ice Cream	4