

## Snacks

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

## Hand Rolled Sushi

<b>Tuna Poke Bowl</b>	<b>32</b>
Sushi rice, sesame seeds, crispy onion, cucumber, avocado, wakame salad, Japanese mayo	
<b>Unagi Don</b>	<b>24</b>
BBQ eel, sushi rice, sesame seeds, crispy onion, with pickled ginger, unagi sauce and Japanese mayo	
<b>Red Dragon Maki Roll</b>	<b>23</b>
Tuna, tempura prawn, avocado, cucumber, spicy mayo and spring onions	
<b>Green Dragon Maki Roll</b>	<b>17</b>
Avocado, cucumber, Japanese mayo, sesame seeds, Goma and Teriyaki sauces with Prawn 20	
<b>California Prawn Maki</b>	<b>18</b>
Avocado, cucumber, Japanese mayo, sesame seeds, tabiko	
<b>Tempura Prawn Maki</b>	<b>18</b>
Avocado, cucumber, tobiko, sesame seeds, spicy mayo	
<b>Karaage Chicken Roll</b>	<b>18</b>
Avocado, cucumber, togarashi, sesame seeds, mayo	
<b>Philly Roll</b>	<b>18</b>
Smoked salmon, cream cheese, avocado, sesame seeds (gf)	
<b>Avocado &amp; Cucumber Maki</b>	<b>12</b>
Avocado, cucumber, sesame seeds (gf, v)	
<b>Kids Avocado Roll</b>	<b>9</b>
<b>Kids Cucumber Roll</b>	<b>9</b>

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Updated 6 Oct 2023



## Street Food

<b>Crocodile Spring Rolls</b>	<b>14</b>
Smoked Koorana Crocodile, prawns, chilli ginger jam	
<b>Steamed Bao</b>	<b>16</b>
Chinese braised pork, Kimchi slaw, sriracha mayo	
<b>Takoyaki</b>	<b>12</b>
Crispy fried Octopus balls, Unagi sauce	
<b>Mini Pork Spring Rolls</b>	<b>9</b>
Soy vinegar	
<b>Agedashi Tofu</b>	<b>14</b>
Deep fried, ginger sauce (v)	
<b>Calamari</b>	<b>15</b>
Flash fried, smoked chilli salt, aioli	
<b>Karaage Chicken</b>	<b>14</b>
7 spice, goma sauce	
<b>Banana Station Beef Tataki</b>	<b>18</b>
yuzu ponzu and garlic chips	
<b>Vegetable Spring Rolls</b>	<b>12</b>
Pickled vegetables, nam jim (v)	
<b>Crispy Corn &amp; Lime Leaf Cakes</b>	<b>12</b>
Lime salt, chilli ginger jam (v)	

## Dumplings

<b>Keppel Bay Bug</b>	<b>16</b>
XO sauce	
<b>Banana Station Beef</b>	<b>14</b>
Chilli oil, soy vinegar	
<b>Shu Mai</b>	<b>14</b>
Free range pork collar, prawns, soy vinegar	
<b>Hokkaido Scallop &amp; Prawn</b>	<b>15</b>
XO Sauce	
<b>Prawn</b>	<b>13</b>
Ponzu, Chilli oil	
<b>Chicken</b>	<b>13</b>
Ponzu, Chilli oil	
<b>Vegetable</b>	<b>13</b>
Seasoned Soy, sriracha (v)	

Continued over →

## Curry & Wok

<b>Laksa</b>	<b>36</b>
King snapper, tiger prawns, yellow paste, coconut milk, fried shallots	
<b>Massaman Banana Station Beef Short Ribs</b>	<b>28</b>
slow cooked Banana Station beef short rib and sweet potato massaman curry	
<b>Plum Chicken Yakitori</b>	<b>29</b>
With peanut, sesame, spring onions & steamed rice	
<b>Ramen Noodles</b>	
Stir fried, seasonal vegetables, yakisoba sauce with chicken <b>22</b> with prawns & Scallops <b>28</b>	
<b>Nasi Goreng</b>	<b>24</b>
Braised pork, seasonal vegetables, sweet soy & spices	
<b>Pad Thai</b>	
Rice noodles, garlic chives, egg, bean sprouts, roasted peanuts and tamarind sauce. with chicken <b>23</b> or prawn <b>29</b>	

## Grill / Oven / Fry

<b>King Snapper</b>	<b>32</b>
Cooked your way, Fries, Remoulade sauce, malt vinegar add Salad <b>6</b>	
<b>Market Catch</b>	<b>36</b>
Pan fried, crispy shallots, green papaya salad, chilli jam	
<b>Salmon Fillet</b>	<b>36</b>
Salmon fillet lightly smoked, Miso glaze, soba noodle salad, honey wasabi aioli	
<b>Banana Station Eye Fillet Steak</b>	<b>42</b>
Prosciutto wrapped eye fillet, prawns, seasonal vegetables, rice wine hollandaise	
<b>Crying Tiger Steak</b>	<b>36</b>
marinated banana station rib fillet, green papaya salad, rice noodles, garlic chips, nam jim jaew	
<b>Steak Burger</b>	<b>22</b>
Banana Station Steak, Bacon, smoked cheddar, avocado, salad, black garlic mayo	
<b>Chicken Burger</b>	<b>19</b>
Karaage chicken, kimchi slaw, aioli	
<b>Vegetarian Burger</b>	<b>16</b>
Grilled brown rice pattie, roast sweet potato, mixed leaves, vine ripened tomato, curry leaf aioli	

## Market Stall

<b>House Roasted Duck Salad</b>	<b>34</b>
seasonal cabbage salad, peanuts, garlic chips, nam jim, rice paper basket	
<b>Green Salad</b>	<b>15</b>
Pepitas & goma sauce (v) add karaage chicken <b>8</b>	
<b>Green Tea Noodles</b>	<b>16</b>
Chuka wakame, avocado, cherry tomato & pickled ginger dressing (v) add three king prawns <b>12</b>	
<b>Japanese Potato Salad</b>	<b>8</b>
Ham, cucumber, mustard	
<b>Kimchi slaw</b>	<b>6</b>
<b>Steamed Rice (v)</b>	<b>4</b>

## Sweets

<b>Pineapple Rum Cake</b>	<b>13</b>
Coconut sorbet, rum anglaise, lemongrass reduction	
<b>Cheesecake Parfait</b>	<b>17</b>
mango, passionfruit, sesame crumbs	
<b>Chocolate Semifreddo</b>	<b>14</b>
Macadamia praline, salted caramel sauce	
<b>Coconut Panna Cotta</b>	<b>10</b>
Rainforest honey & seasonal fruit	
<b>Coconut Tapioca Pudding</b>	<b>9</b>
Vanilla bean, fresh mango and lime	
<b>Mango Gelato</b>	<b>6</b>
<b>Black Sesame Ice Cream</b>	<b>5</b>
<b>Green Tea Ice Cream</b>	<b>5</b>
<b>Vanilla Ice Cream</b>	<b>4</b>

*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%*

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