



OYSTERS freshly shucked  
yuzu & white dashi  
natural with lemon (gf)  
ponzu dressing (gf)  
\$4 each, 6 for \$20 or 12 for \$36

#### RAW

cured tuna, watermelon, ponzu & fried wontons \$19  
coconut kingfish ceviche, toasted black rice, thai basil & scud chilli (gf) \$19  
tataki beef with gochujang, shiso, crispy shallot & radish (gf) \$18

#### SNACKS

fried chicken karaage with soy dipping sauce (gf) \$14  
soy braised beef & black bean steamed buns (3pc) \$14  
cauliflower croquettes with mango chutney (3pc) \$13  
tofu mushroom spring rolls served with a black sesame sauce (3pc) (gf) \$13  
grilled pork ribs in red miso glaze (gf) \$18  
bbq chicken skewers with thai bbq glaze, kaffir lime & chilli (3pc) (gf) \$14  
ramen crumbed calamari with furikake mayonnaise \$16

#### DIY do it yourself (4pc)

bbq chicken, peanut sambal, sriracha mayo with banh mi pickles  
& steamed buns \$27  
fried fish taco with spiced avocado, cabbage, vietnamese mint  
& wheat tortillas (gf avail) \$27  
slow roasted lamb shoulder, roti bread, yoghurt, coconut  
& pineapple chilli jam (gf avail) \$28

LARGER served with seasoned brown rice, share for 2-3 px  
grilled cauliflower steak with miso, honey, fried shallots &  
mirin poached golden raisins (gf) \$28

grilled beef shortribs with crying tiger sauce, green papaya  
salad & roasted peanuts (gf) \$42

bbq swordfish with goan curry sauce & crispy spiced  
onion bhajis \$37

sweet & sour braised pork with bbq pineapple (gf) \$36.5

#### SALADS & SIDES

cabbage salad with house dressing \$8

shredded duck salad with green mango, chilli, fragrant herbs  
& ginger nuoc cham (gf) \$20

french fries with garlic aioli (gf) \$9.5

#### DESSERTS

chocolate espresso custard with banana ice cream  
& sesame crumb \$14.0

coconut parfait, white chocolate & rum ganache  
with pineapple, kaffir lime sorbet (gf) \$13.5

peanut butter parfait with raspberry sorbet (gf) \$13.5

affogato - espresso coffee, ice cream & either baileys, amaretto  
grand marnier or cointreau \$14.5



**BAXTER BANQUET**  
\$55 per person

*5 courses of the chefs favourites  
minimum 4 pax 1 in all in !*