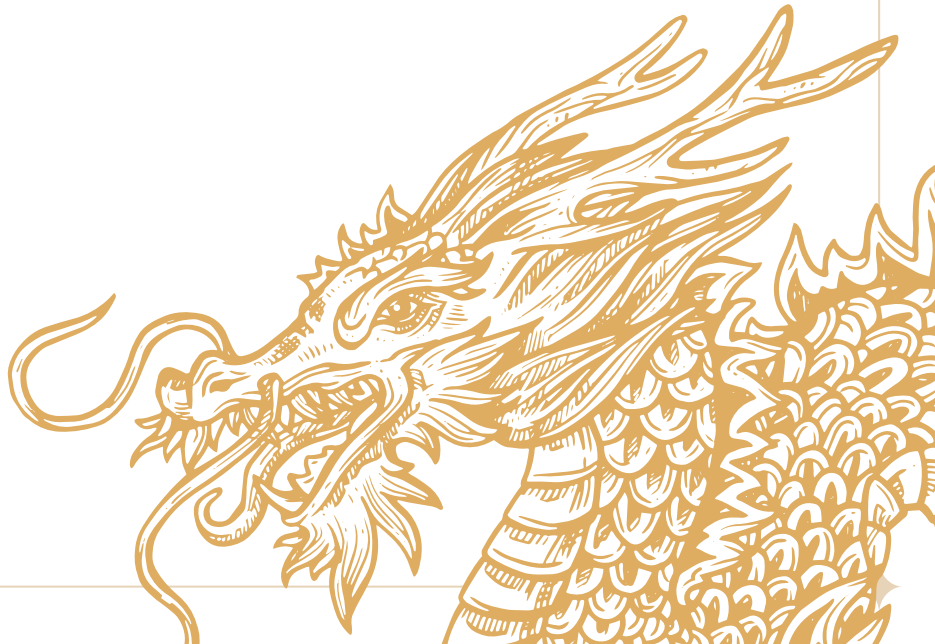


LUNCH SERVED FROM: 12 PM - 3 PM

# Hustlers.<sup>SYD</sup>

DINNER SERVED FROM: 5 PM - LATE



# SMALL SHARING

|                                                          |                       |
|----------------------------------------------------------|-----------------------|
| <b>SYDNEY ROCK OYSTER (GF)</b>                           | <b>7 EA / 40 / 76</b> |
| eschalot   yuzu ponzu   dill                             |                       |
| <b>TORCHED HOKKAIDO SCALLOP (GF)</b>                     | <b>11 EA</b>          |
| umami butter   togarashi<br>(min. 2)                     |                       |
| <b>FISH TACO</b>                                         | <b>12 EA</b>          |
| cabbage slaw   ginger aioli   shallot relish<br>(min. 2) |                       |
| <b>PRAWN TOAST</b>                                       | <b>10 EA</b>          |
| sesame   garlic mayo   salmon roe<br>(min. 2)            |                       |
| <b>WOK TOSSED GREEN LIP MUSSELS (GF)</b>                 | <b>26</b>             |
| chilli coconut lemongrass   coriander   chilli oil       |                       |
| <b>SALMON CEVICHE (GF)</b>                               | <b>28</b>             |
| coconut cream nước mắm   green shallot oil               |                       |
| <b>MB8+ WAGYU BEEF TARTARE (GF)</b>                      | <b>27</b>             |
| sesame rice cracker   soy cured egg yolk   fried leek    |                       |
| <b>HUSTLER'S BURRATA (V)</b>                             | <b>29</b>             |
| green sauce   heirloom cherry tomatoes   you tiao        |                       |
| <b>FRIED EGGPLANT (V)(VG)</b>                            | <b>18</b>             |
| truffle den miso   chives                                |                       |
| <b>KOREAN LINGUINE (V)</b>                               | <b>19</b>             |
| gochujang cream   manchego                               |                       |

# LARGE SHARING

**MB3+ BEEF INTERCOSTAL STEAK 350G (GF)** 52  
hoisin tare | togarashi

**CHAR SIU CHICKEN** 37  
Chinese BBQ glaze | pickled carrots & daikon | sesame

**BAKED BARRAMUNDI (GF)** 32  
nam jhim | green shallot oil

**WOK FRIED LAMB SHOULDER (GF)** 45  
toasted rice | tamarind sauce

**BONE MARROW INDOMIE** 43  
crackers | garlic chives

**GARLIC EGG FRIED RICE** 25  
shallot relish | tempura flakes

**WOK FRIED MORNING GLORY (GF)(V)(VG)** 17  
chilli | garlic | fried onions | sesame

**FRIED CAULIFLOWER (GF)(V)(VG)** 16  
den miso | garlic szechuan pepitas | yuzu vinaigrette

**FRIES (GF)(V)** 12  
house seasoning

**JASMINE RICE (GF)(V)(VG)** S 5 / L 7

# SIDES



DESSERT

**STICKY DATE PUDDING (V)**

**18**

red miso butterscotch | vanilla ice cream

**CHOCOLATE MOUSSE (GF)(V)**

**18**

cocoa | kataifi

**SET MENU (\$88pp)**

TORCHED HOKKAIDO SCALLOPS (1PP)

MB8+ WAGYU BEEF TARTARE

PRAWN TOAST (1PP)

CHAR SIU CHICKEN

BONE MARROW INDOMIE

WOK FRIED MORNING GLORY

CHOCOLATE MOUSSE

Set menu is compulsory for  
groups of 8 or more

**SET MENU (\$72pp)**

PRAWN TOAST (1PP)

FISH TACO (1PP)

TEMPURA EGGPLANT

BAKED BARRAMUNDI

GARLIC EGG FRIED RICE

FRIED CAULIFLOWER

STICKY DATE PUDDING

Minimum 2 persons

Maximum 7 persons

CARD TRANSACTIONS MAY INCUR A SURCHARGE. 10% SURCHARGE ON TABLES  
OF 6 OR MORE. 15% SURCHARGE ON PUBLIC HOLIDAYS