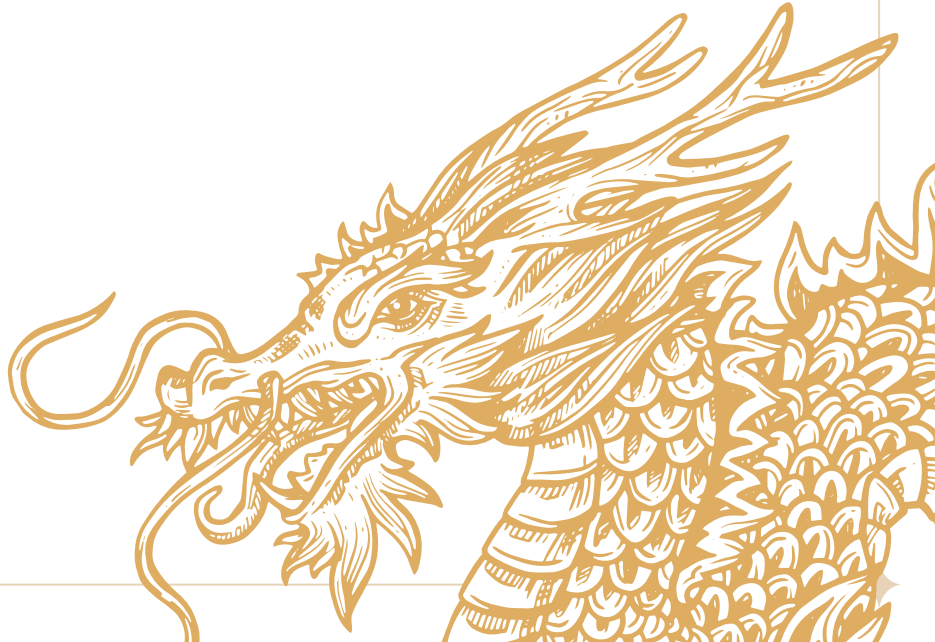


LUNCH SERVED FROM: 12 PM - 3 PM

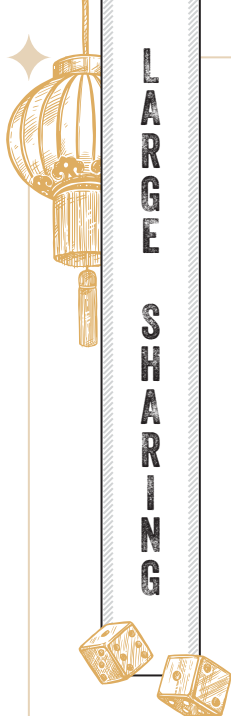
Hustlers.^{SYD}

DINNER SERVED FROM: 5 PM - LATE



SMALL SHARING

PACIFIC OYSTER (GF)	8 EA / 45 / 76
eschalot yuzu ponzu dill	
RAW HOKKAIDO SCALLOPS (GF)	9 EA
green sauce shallot relish togarashi (min. 2)	
FLATHEAD FISH TACO	13 EA
cabbage slaw lime aioli fried onion	
SESAME PRAWN TOAST	10 EA
garlic mayo salmon roe (min. 2)	
BLUEFIN TUNA CEVICHE (GF)	28
coconut cream nước mắm shallot oil	
MB8+ WAGYU BEEF TARTARE (GF)	27
harissa sesame rice cracker fried leek	
CHINESE BURRATA (V)	29
chinese tahini chilli oil shallot oil you tiao	
KOREAN LINGUINE (V)	21
gochujang cream manchego	
CHARRED LEEK (GF)(V)	17
ssamjang honey sesame	
FRIED EGGPLANT (V)(VG)	19
truffle den miso chives	



MB8+ WAGYU TRI TIP 350G (GF) 108
mustard cream | pickled daikon & jalapeno

CHAR SIU CHICKEN 48
cheung fun | sweet soy | chilli oil

BAKED TASMANIAN SALMON (GF) 39
bonito cream | salmon roe | chives

WOK FRIED LAMB SHOULDER (GF) 44
toasted rice | tamarind sauce

BONE MARROW FRIED RICE 37
shallot relish | furikake



FRIED CAULIFLOWER (GF)(V) 17
labne | szechuan hot honey

WOK FRIED MORNING GLORY (GF)(V) 16
chilli garlic | fried onions | sesame

FRIES (GF) 12
house seasoning

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



DESSERT

GREEN MANGO GRANITA

18

honey yoghurt

TRES LECHE CAKE (V)

18

pandan | toasted coconut

SET MENU (\$88pp)

RAW HOKKAIDO SCALLOPS (1PP)

BLUEFIN TUNA CEVICHE

PRAWN TOAST (1PP)

CHARRED LEEK

CHAR SIU CHICKEN

WOK FRIED MORNING GLORY

PANDAN TRES LECHE CAKE

Set menu is compulsory for
groups of 8 or more

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