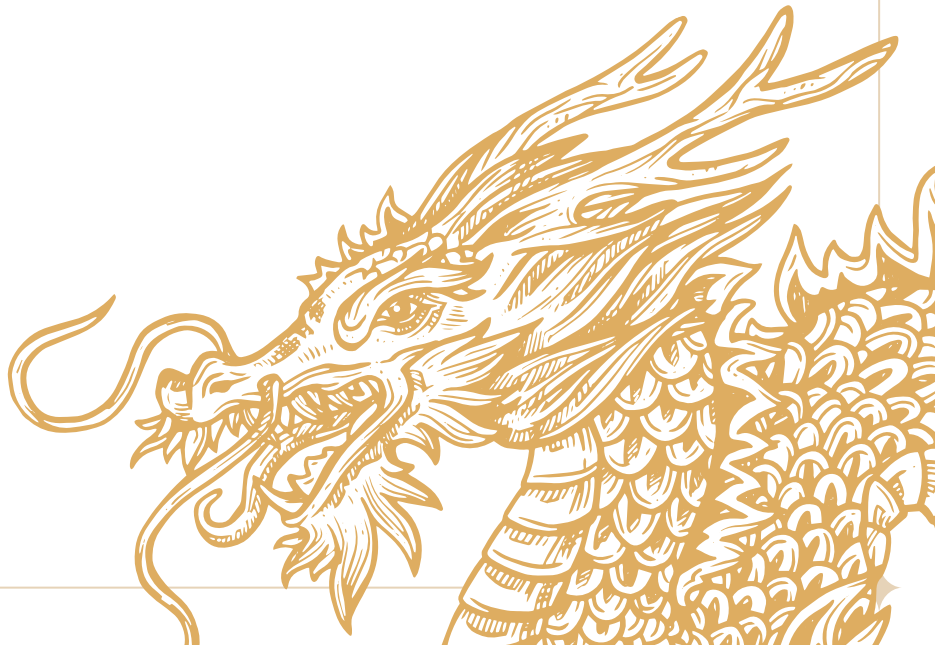


LUNCH SERVED FROM: 12 PM - 3 PM

Hustlers.^{SYD}

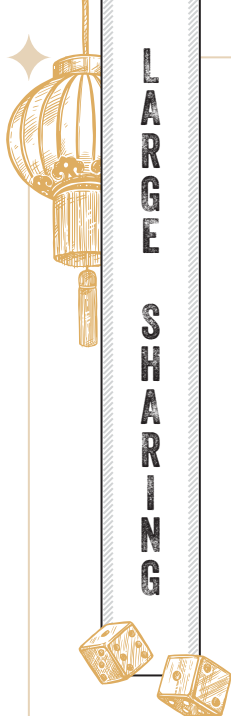
DINNER SERVED FROM: 5 PM - LATE





SMALL SHARING

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



LARGE SHARING

MB8+ WAGYU TRI TIP 350G (GF)	108
mustard cream pickled daikon & jalapeno	
CHAR SIU CHICKEN	48
rice noodles 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	



SIDES

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

MANGO FLOAT (V) 18
brown butter crumb

TRES LECHE CAKE (V) 18
pandan | toasted coconut

SET MENU (\$88pp)

RAW HOKKAIDO SCALLOPS (1PP)
MB8+ WAGYU BEEF TARTARE
PRAWN TOAST (1PP)
CORN RIBS
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