

FOOD

our menu and service style have been designed to bring people together; our dishes are made to share and brought to your table when ready

- umami beer mix, house spice seasoning. (vg) 8
- korean eggs with soldiers. (gfo,v) 10
- chips, togarashi mayo. (gf,vg) 13
- namban chicken nuggets, tartar sauce. (gf) 18
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- kimchi rice balls, nori, sesame, laksa (4). (vg,gf) 18
- gado gado, chickpea fritter, potato, cucumber, chilli crisp. (vg,gf) 22
- chilli crab rice bowl, furikake, bonito flake. (vgo,gf) 20
- cured tasmanian salmon, cold coconut broth, pickled daikon, dill. (gf,df) 28
- confit prawn salad, avocado, yuzu, mint dressing. (gf,df,vo) 20
- yakitori chicken, yuzu emulsion, cucumber, crispy chicken skin crumb (3). (gf,df) 18
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- beef rendang dumplings, coconut sambal (4). (df) 24
- 350g yakiniku beef, taipei cowboy butter. (gf) 52
- crispy lamb ribs, malaysian chimichurri, crispy shallots (5). (gf,df) 36
- cheeseburger, roasted red pepper jam, pickles, xo onions. 24
- five spice roast chicken, malaysian pumpkin seed mole, 32
- pickled shimiji mushroom, black garlic. (gf,df)
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- cookie dough slice, white chocolate, salted caramel, raspberry sorbet 15
- kaffir lime leaf pannacotta, sesame crumb, watermelon, mint 15

looking to host a function? email us at hello@stbrigidbar.com.au

