Raw & Cold

Freshly Shucked Oyster (a),
w/ Lime.....7.00 w/Thai Vinaigrette.....(A)7.00

Crispy Oyster (a),
Umeboshi Jellyfish, Ginger Caramel..... 7.50

Kingfish and Pineapple Sashimi (a),
Hot Sauce, Coconut, Coriander..... .....30.00

Dumplings & Dim Sum

Lobster and Prawn Har Gow (m),
Chilli Oil, Smoked Honey Truffle.....20.00

Wagyu Pot Sticker,
Aromatic Soy, Lao Gan Ma, Cashew.....20.00

Pulled Chicken and Truffle Spring Roll,
Smoked Teriyaki.....18.00

Small Plates

Spiced Sweet Potato,
Charred Spring Onion, Lao Gan Ma, Puffed Rice.....14.00

BBQ Lamb Steam Bun,
Black Bean & Chilli Sauce.....16.00

Spiced Burrata,
Charred Roti, Toasted Spices, Chilli Oil.....23.00

Karaage Chicken,
Sweet Pickles, Fermented Bean Curd Chilli, Sesame.....22.00

Rick's Bug Roll (m),
Fried Bay Bug, Sriracha Mayonnaise, Gem Lettuce, Brioche Bun.....26.00

Curries

Jackfruit Tamarind Curry,
Pickled Green Papaya, Charred Jalapeño, Roasted Macadamia.....29.00

Sichuan Roasted Duck Breast,
Red Curry, Confit Duck Leg, Crispy Duck Skin, Lychee 60.00

Ballina King Prawns (a),
Lemongrass Coconut Curry, Pickled Lime 58.00

add Charred Roti.....10.00 add Jasmine Rice.....9.00

Large Plates

Dry Aged Rainbow Trout (a),
Maple Ponzu, Thai Aromatics *65.00*

Butter Poached Snapper (a),
Spring Bay Mussels, Kaffir Lime Emulsion *70.00*

Roasted Chicken,
Smoked Tomato Jaewl, Thai Spiced Potato Crisp *57.00*

Madras Spiced Lamb Rump,
Eggplant Kasundi, Edamame, Curry Leaf *65.00*

"Lechon" Bangalow Pork Rack,
Atchara Pickles, Banana Ketchup, Pinakurat Vinegar *87.00*

Black Opal Wagyu Sirloin,
Marble Score 6-7, Smoked Honey Truffle, Wagyu Jus Gras *145.00*

Sides

Currumbin Valley Herb Salad,
Cherry Tomato, Chilli, Lime *19.00*

Roasted Carrots,
Honey Soy Emulsion, Black Vinegar Peanuts *21.00*

Crispy Fried Potatoes,
Turnip Kimchi, Anchovy Butter *21.00*

Wok Fried Greens,
Chinese Wine, Oyster Sauce, Pickled Chilli *21.00*

Salted Fish Fried Rice (a),
Chilli Sambal, Sweet Corn, Crispy Shallots *24.00*

Dessert

Valrhona Chocolate Mousse,
Meringue, Coconut Sorbet, Raspberry *18.00*

Cardamom Semifreddo,
Mango Sorbet and Hazulnut Crumb *18.00*

Chocolate Tart,
Salted Chocolate Caramel, Adzuki Beans, Sesame Cream *18.00*

Sticky Tamarind Pudding,
Miso Caramel, Vanilla Ice Cream *20.00*

(a) australian, (i) imported, (m) mixed

Set Menu
$95pp

Kingfish and Pineapple Sashimi (a),
Hot Sauce, Coconut, Coriander

Spanner Crab Wonton (a),
Tom Yum Soup, Young Coconut, Galangal Floss

Rick's Bug Roll (m),
Fried Bay Bug, Sriracha, Gem Lettuce, Brioche Bun

Salted Fish Som Tum (a),
Currumbin Valley Herbs, Jackfruit, Macadamia

** * * Cleanser of the day * * **

Red Duck Curry,
Sichuan Roasted Breast, Confit Leg,
Crispy Skin, Lychee

Charred Roti and Jasmine Rice

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Cardamom Semifreddo,
Mango Sorbet, Hazelnut Crumb

Set Menu
$150pp

Kingfish and Pineapple Sashimi (a),
Hot Sauce, Coconut, Coriander

Lobster and Prawn Har Gow (m),
Chilli Oil, Smoked Honey Truffle

Spanner Crab Wonton (a),
Tom Yum Soup, Young Coconut, Galangal Floss

Rick's Bug Roll (m),
Fried Bay Bug, Sriracha, Gem Lettuce, Brioche Bun

Wagyu Beef Skewer,
Black Bean Chilli Sauce, Pickled Pear & Macadamia

** * * Cleanser of the day * * **

Butter Poached Snapper (a),
Spring Bay Mussels, Kaffir Lime Emulsion

Sticky Lamb Belly,
Pickled Garlic, Thai Aromats, Grape

Charred Roti and Jasmine Rice

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Cardamom Semifreddo,
Mango Sorbet, Hazelnut Crumb