



Set menu

APPETIZER

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CURRIED LAMB MOMO

garam masala, tumeric, chili oil

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SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

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BITTER LEAF SALAD

mustard dressing (gf) (ve)

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VANILLA CURED SALMON

nuoc cham, salted daikon

VEGETABLE SUMMER ROLL

peanut satay sauce (v)

SEARED SPANISH OCTOPUS

(\$8 SUPPLEMENT)

yogurt, lime, smoked chili (gf)

MAIN COURSE

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ARCTIC CHAR

curry leaves, green asparagus,
caper-raisin relish, beurre noisette

BLACK ANGUS BAVETTE

(\$10 SUPPLEMENT)

shiso chimichuri, potato foam
watercress salad

JAPANESE RISOTTO

mushroom, yuzu, miso butter (v)

SPIT ROASTED LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

GLASS OF HOUSE ROSÉ,
WHITE OR RED WINE
\$10

Wild ink

Restaurant & Bar



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

(v) vegetarian, (ve) vegan, (gf) gluten free.