

SMALL SHARE	Cured Salmon Tartare <i>with</i> crispy nori corn, Sichuan crumb, avocado & lime puree, caviar GF DF NF	\$16
	Braised Ox Tongue <i>with</i> red capsicum gel, confit shallot, Sichuan crumb, crouton GF DF NF	\$18
	Kung Pao soft shell crab, soy, black vinegar, roasted peanuts, cauliflower puree & perilla leaves.....	\$21
	Wok Fried whole tiger prawn <i>with</i> coriander emulsion, fried garlic, homemade chilli oil & roasted peanut DF	\$21
	Bang Bang Chicken Cup <i>with</i> chilli sesame sauce, roasted peanut, baby cos lettuce, black vinegar, crunchy buckwheat noodle DF	\$18

DUMPLINGS	Steamed Prawn & Pork <i>with</i> pickled cabbage shumai.....	\$12
	Steamed Dumpling of Sichuan Wagyu Beef and Five Spices	\$12
	Steamed Blackened Bun of Beef Teriyaki and Sesame	\$14
	Steamed Dumpling of Assorted Mushroom and Smoked Gouda Cheese	\$12
	Lemon Goat Cheese and Seasonal Vegetable Crystal Skin Dumpling	\$12
Scallop and Prawn Crystal Skin Dumpling	\$14	

LARGE SHARE	10 Hours Braised Pork Belly <i>with</i> dark sweet soy sauce, confit garlic, ginger carrot puree, wilted bok choy DF available.....	\$32
	Chilli Oil Fried Fish Of The Day <i>with</i> mung bean sprout, shredded leek, homemade chilli oil, fried shallot DF	\$32
	Sticky Soy Garlic Pork Rib <i>with</i> roasted sesame seed, coriander, garlic oil DF	\$29
	DIY Wrap confit duck leg, popiah crepe, baby cos lettuce, UFLF jam, pickled cucumber GF available	\$30
	Green Curry - Longline Fish , lemongrass, coconut milk, kaffir lime leaves, crispy curry leaves, sugar snaps, chilli, lime wedge DF GF	\$32
	Sichuan Mapo Tofu five spiced ground beef, crispy tofu, sichuan oil GF DF NF	\$28
	Seafood Chilli Fried Rice 65 degree egg yolk, browned onion, edamame, black fungus, spicy chilli oil, Crispy nori DF NF	\$24
	Slow Cooked Beef Shin homemade chilli oil, candied pumpkin seed, mint tip, coriander, chilli crumb DF	\$32
	Roasted Cauliflower and Broccoli black sesame mayo, puffed buckwheat, Sichuan spiced bread crumb, parsley mayo parmesan cheese GF V	\$24

SIDES	Jasmine Rice	\$3
	Sichuan Chilli Oil	\$2
	Wok-Fried Seasonal vegetable <i>with</i> Fang mayo and peanut.....	\$10
	Cucumber salad <i>with</i> homemade chilli oil.....	\$8
	Deep-Fried Lotus <i>with</i> Sichuan spices.....	\$6
	Roti bread <i>with</i> tomato chilli dip.....	\$8
Papaya salad	\$9	

DESSERT	Drunken Kumeu Strawberry matcha ice cream, lychee granita.....	\$15
	Star Anise panna cotta rhubarb, domaine de canton ginger jelly, gingerbread crumb GF	\$15
	Ricotta doughnuts , black sesame icecream, plum & gin compote, sesame tulie.....	\$15

FOOD ALLERGIES?

Our kitchen will go the extra mile to accommodate your needs. But while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present. While we may label a dish as nut free, you should presume all food has traces of nuts

V = vegetarian **DF** = dairy free **GF** = gluten free **NF** = nut free **🔥** = hot



COCKTAILS

Mr Yums Kiss Tanqueray 10, Plymouth sloe gin, Lime & coriander.....	\$18
Jin in the bottle Hendricks, Poire Williams, Elderflower with cucumber mint.....	\$20
Wasabi Punks Celery Gin, fresh celery juice, Cloudy apple, Prosecco & house made wasabi.....	\$16
Pink Fang Strawberries & Cream Infused vodka, licor 43, Lime & cranberry juice with Fairy Floss.....	\$18
Pop'n Passion Belvedere pink grapefruit, Massenez Peche, Passionfruit egg white, ginger beer & Pop Rocks.....	\$18
Jade dragon Silver Tequila, cucumber juice, Lemon juice, agave syrup, House szechuan spice.....	\$17
Zheng He, Sailor Sailor Jerry, Aperol, Cloudy apple juice, lemon & Fresh Rhubarb.....	\$18
Yuzu love me Makers mark, St Germain, Fresh yuzu, pink grapefruit juice & plum bitters.....	\$18

TAP BEER

Kirin Lager	\$11
Pan Head IPA	\$12

BOTTLE BEER

Modelo Negro	\$10
Mac Mid Victoria Low alcohol	\$8
Little creatures pale ale	\$11
Macs cloudy apple Cider	\$9

BUBBLES

	GLASS	BOTTLE
2011 Daniel Le Brun Blanc De Blancs , Marlborough.....	\$15	\$70
NV Nicolas Feuillate Brut Reserve , France.....		\$125

ROSE

2017 Ferraton Pere & Fils 'Samorens' , Cotes du Rhone, France.....	\$13	\$60
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WHITE

2016 Leefield Station Sauvignon Blanc , Marlborough.....	\$11	\$60
2011 The Supernatural Sauvignon Blanc , Hawkes Bay.....	\$11	\$59
2016 Te Whare Ra Pinot Gris , Marlborough.....	\$10	\$50
2017 Te Whare Ra Med Riesling , Marlborough.....	\$13	\$70
2016 Gotas de mar Albarino , Spain.....	\$12	\$65
2016 Trinity Hill Gimblett Gravels Chardonnay , Hawke's Bay.....	\$15	\$75
2016 Pyramid Valley Sutherland-till growers Chardonnay , Marlborough.....		\$75

RED

2014 Te Tera, Pinot Noir , Martinborough.....	\$11	\$59
2014 Tyrrells, Shiraz , Hunter valley.....	\$11	\$59
2013 Alma Negra Malbec/Bonarda , Waiheke.....	\$14	\$65
2016 Infame, Carmenere , Spain.....	\$10	\$50

DESSERT

2011 Michele Chiarlo, Moscato d'asti , Piedmont Spain.....	375ml	\$11	\$54
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In a not too distant dystopian future, the government homogenises all food flavour profiles and demands nutrition must be gained by citizens consuming only **Gruel**. Gruel tastes like nothing and provides only the basic requirements for supporting life. It's cheap and easily produced on a mass scale.

The **Underground Flavour Liberation Front** fight to bring flavour and taste to the people.

Fang is a renegade chef who leads the UFLF and defies the government to keep alive all the traditional recipes she learned from her Grandfather **Tom Yum**. **The Yum Punks** are her devoted followers.

Fang will fight the government to liberate the flavours for the people who seek out the finest REAL Sichuan recipes.