

SMALL SHARE

Pork Belly Chips <i>with</i> garlic, chili mix, sesame seed.....	\$9
Steamed Prawn & Pork and pickled cabbage shumai (4 pieces).....	\$12
Steamed Dumpling of Sichuan Wagyu Beef and Five Spices (4 pieces).....	\$12
Scallop and Prawn Crystal Skin Dumpling (4 pieces).....	\$14
Steamed Dumpling of Lemon goat cheese and seasonal vegetable (4 pieces).....	\$12
Steamed Assorted Mushroom and Smoked Gouda Cheese (4 pieces).....	\$12
Cured Salmon Cone <i>with</i> crispy nori, sichuan crumb, avocado & lime puree, caviar (4 pieces) GF DF NF	\$21
Sichuan Yang-Chun Noodle <i>with</i> fermented black bean sauce and pork mince.....	\$18
Kung Pao Soft Shell Crab <i>with</i> soy, roasted peanut, edamame, perilla leaves, cauliflower puree GF	\$21
Bang Bang Chicken Cup <i>with</i> chilli sesame sauce, roasted peanut, baby cos lettuce, black vinegar, crunchy buckwheat noodle DF	\$18
Cucumber & Hakeke Salad <i>with</i> garlic chili dressing, sliced baby radish, cherry tomato GF DF V	\$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	\$33
Sticky Sweet Soy Garlic Pork Rib <i>with</i> chili flake, roasted sesame seed, coriander, garlic oil DF	\$29
DIY Wrap confit duck leg, popiah crepe, baby cos lettuce, UFLF jam, pickled cucumber GF	\$32
Steamed Baiju Lamb Short Rib <i>with</i> fennel and star anise, orange segment, melted leek, agria potato chips GF	\$31
Green Curry of Longline Fish coconut milk, kaffir lime, agria potato, crispy curry leaves, sugar snap DF GF	\$34
Sichuan Wagyu Mapo tofu <i>with</i> five spiced wagyu beef, crispy tofu, sichuan oil powder GF DF NF	\$29
Sweet Black Bean Chili Fried Rice 65 degree egg, seafood, browned onion, edamame, spicy chili oil, crispy nori DF NF	\$26
Slow Cooked Beef Shin homemade chili oil, candied pumpkin seed, mint tip, coriander, chili crumb DF	\$32
Roasted Cauliflower and Broccoli black sesame, crunch buckwheat, sichuan spiced bread crumb, yogurt, parmesan cheese GF V	\$26

SIDES

Jasmine Rice	\$3
Wok-Fried Seasonal vegetable <i>with</i> Fang mayo and peanut.....	\$10
Roti bread <i>with</i> tomato chilli dip.....	\$8
Papaya salad <i>with</i> lime & chili dressing, carrot, coriander.....	\$9
Deep-Fried Lotus <i>with</i> Sichuan spices.....	\$6

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, Plymouth sloe gin, Lime & coriander.....	\$18
Jin in the bottle Tanqueray, Poire Williams, Elderflower with cucumber mint.....	\$20
Wasabi Punks Celery Gin, fresh celery juice, Cloudy apple, Prosecco & house made wasabi.....	\$18
Pink Fang Strawberries & Cream Infused vodka, licor 43, Lime & cranberry juice with Fairy Floss.....	\$18
Rickshaw Remy Martin Cognac, Lychee, Ginger liqueur, lemon and rice syrup.....	\$18
Mexicali Fizz Sechuan Baiju, 1800 Tequila, Lemon, Orgeat and Soda.....	\$18
Yuzu love me Makers mark, St Germain, yuzu, pink grapefruit juice & plum bitters.....	\$18

TAP BEER

Tokyo Dry	\$11
Pan Head XPA	\$12

BOTTLE BEER

Kirin	\$11
Steinlager Pure	\$10
Corona	\$10
Negro Modelo	\$10
Steinlager Mid 2.5% (Low Alcohol Beer).....	\$8

BUBBLES

	GLASS	BOTTLE
NV Sentio Brut, Prosecco D.O.C. , Italy.....	\$13	\$59
NV Laurent Perrier Brut, Champagne , France.....	\$20	\$145

ROSE

2017 Domain De Paris, Cotes De Provence , France.....	\$13	\$65
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WHITE

2017 Hartley's Block Sauvignon Blanc , Marlborough.....	\$12	\$55
2016 The Supernatural Sauvignon Blanc , Hawkes Bay.....		\$65
2016 Te Whare Ra Pinot Gris , Marlborough.....	\$12	\$58
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

RED

2017 Te Tera, Pinot Noir , Martinborough.....	\$12	\$60
2014 Tyrrells, Shiraz , Hunter valley, Australia.....	\$11	\$59
2015 Trinity Hill, "The Gimblett" Gimblett Gravels , Hawkes Bay.....		\$80
2013 Alma Negra Malbec/Bonarda , Argentina.....	\$14	\$65
2016 Infame, Carmenere , Chile.....	\$11	\$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.