STARTERS

DUMPLINGS & BAO

DUMPLINGS
6 PIECES
OF ONE VARIETY

17

SAUCES:
PEANUT / VINEGAR / SOY

CHICKEN A,N,1,4,6
CHICKEN & CORN A,N,1,4,6
BEEF A,N,1,4
PRAWN A,D,N,R,1,4,6
VEGGIE A,N,1,4,6
VEGAN A,N,1,4,6

PORK BELLY BAO
2 PIECES
BBQ pork belly
A,N,1,4,6

17

DUMPLING & BAO PLATTER
A,B,C,D,E,F,G,L,M,N,O,1,2,4,6,10

38

TUNA TARTARE 22.50
Sushi-grade – avocado gazpacho – tomato – cucumber – herbs – chili – lime A,D,O,1,4,6

BEETROOT AND PEAR V 18.50
Roasted beetroot – Asian pear – whipped goat's cheese – shiso – rocket – black sesame – lime gel A,G,O,1,6

WINTER GREENHOUSE SALAD V 18
Baby leaves – pear – edamame – yuzu dressing D,E,M,N,O,1

with prawns B 28
with chicken 24

TEMPURA PUMPKIN V 18
Crispy Hokkaido pumpkin – hummus – jalapeño – garlic – herbs – limee A,N,O,1,6

JAPANESE-STYLE POTATO AND LEEK V 18
Crispy potato – charred leek – smoked aubergine – yuzu beurre blanc – herb oil – chives A,C,G,1,6

SMOKED AUBERGINE V 19
Roasted Hokkaido pumpkin – yuzu dressing – sesame – spring onion – coriander G,N,1,6

MAINS

GRILLED SPRING CHICKEN 32
Roasted sweet potato puree – crispy enoki mushroom tempura – shiso salsa A,F,O,1,5,6,10

LAMB FILLET WITH PLUM 34
Seared lamb fillet – roasted celeriac – king oyster mushrooms – plum and red wine jus – crispy leek A,L,O,1,6,10

GRILLED BEEF FILLET 200 g JAPANESE WINTER STYLE 49
Potato miso purée – charred king oyster mushrooms – winter greens – black garlic – red wine jus – yuzu butter A,L,O,1,6,10

CRISPY GRILLED OCTOPUS 32
Charred octopus – cannellini beans – roasted Hokkaido pumpkin – crispy onions – jalapeño – garlic – herbs – lime D,F,L,R,1,6

GRILLED BLACK COD FILET 43
Kombu-shiitake-dashi – grilled cauliflower – kimchi A,D,1,6

SESAME-GLAZED TOFU V 26
Roasted Hokkaido pumpkin – edamame – ginger – sesame oil – spring onion – chili A,F,G,H,N,O,P,1,6

FITZROY'S FINEST FOR MEAT LOVERS

WAGYU STRIPLOIN 120 g 70
Red wine jus – Asian Chimichurri – Sauce bérnaise C,G,L,O,6

T-BONE STEAK 500-600 g 75
Red wine jus – Asian Chimichurri – Sauce bérnaise C,G,L,O,6

BLACK ANGUS RIB-EYE 250 g 46
Red wine jus L,O,6

SIDES

ROASTED CAULIFLOWER V A,H,N,1,6 11
KING OYSTER MUSHROOMS V A,N,1,3,6,10 10
SWEET POTATO FRIES V A,O,6 10
CUCUMBER SALAD V A,F,N,O,2,6,10 10
MUSHROOM BAO (2 pieces) V A,F,G,H,1,6 12

SAUCES & BUTTER each 4

Sauce béarnaise C,G,1,3,5,10
Red wine jus L,O,1,6
Chimichurri L,O,1,3,5,6
Sesame butter G,N,O

V = vegetarian, vegan upon request | Please inform our team of any special dietary needs, allergies, or intolerances. We prepare all dishes with care; however, traces may occur due to unintentional cross-contamination.