



HIGH STREET

Freshly shucked oysters natural, with ponzu or kimchi & bacon	4.5 each
Fresh betel leaf with kingfish, Korean chili, plum & ginger	6.5 each
Organic silken tofu with Asian mushrooms & chili oil	7 each
Crispy fried quail, iceberg salad, tomato & chili dressing	18
Whitebait pancake with kimchi & Asian herbs	12
Flinders Island lamb ribs with cumin, sesame, chili & Kewpie	16
Local wild mushrooms with soy butter, coriander & yuzu	18
Fresh Snapper sashimi with ponzu, ginger & chili	17
Asian steak tartare with nahm prik & cassava crackers	18
Lemon & black pepper chicken ribs with hot 'n' sour dressing	14
Yellow fin tuna with avocado, spring onion, ginger & soy	18
Thai green papaya salad with peanut, dried shrimps & red chili	17
Caramelised sticky pork with Vietnamese herbs & duck egg salad	20
Wok seared calamari with young ginger, hot mint & red nam jim	18
Bang bang chicken salad with chili & sesame dressing	17

STEAMROLLED

Morton Bay bug & snapper dumplings with yuzu chili dressing	16
Black pepper soft shell crab yuba roll with Vietnamese mint & chili Kewpie	14
Pork & prawn dumplings with Chinese black vinegar & chili oil	13
Charred beef skewer with spring onion, ginger & sriracha	9
Crispy chicken bun, house made pickle & spicy mayonnaise	8
Steamed char siu pork bun gochujang & pickled cucumber	8

A TASTE OF THE SMITH

5 PLATES 55 per person 7 PLATES 65 Per Person

MAIN STREET

Pan seared King Salmon with house made XO, citrus & coriander	34
250G Cape grim flat iron steak, black bean & kimchi garlic chives	38
Crispy chicken breast, spicy kung pao sauce & crisp noodles	29
Grilled whole baby snapper, coconut caramel & green chili	36
Twice cooked pork hock with Korean BBQ sauce & fragrant herbs	34
Chili spiced duck with lime & tamarind relish, pickled cucumber	36

SIDE WALK

Steamed jasmine rice	4
Stir fried Asian greens with tofu, garlic & chili	12
The Smith slaw with fresh herbs & kimchi mayonnaise	9
Spicy fried chat potatoes with shichimi pepper	9
BBQ sweetcorn gochujang & parmesan	8.5

END OF THE ROAD

Spiced quince steamed pudding, vanilla bean ice cream	All 15
Chocolate dulce de leche with peanut butter crème & salted popcorn	
Coconut crème caramel, pandan sago, red bean & honeycomb	
Passionfruit soufflé with mango sorbet	
Knickerbocker glory, black sesame ice cream, tropical fruits & coconut	
Dessert plate for two	20
Petit fours	6

Please note
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.
If you have a food allergy please inform a member of staff,