



RAW BAR

SYDNEY ROCK OYSTERS (3/6/12)	18/30/48
Cumquat soy, lime sorbet, tobiko	
KINGFISH SASHIMI [GF]	22
cumquat soy, pineapple salsa, tobiko	
WAGYU 'BO TAI'	22
yuzu white soy, house satay, truffle oil, jalapeno, puffed rice cracker	

SNACKS

SALT AND PEPPER LOTUS CHIPS [VG]	13
sea salt, togarashi, spicy mayo	
SEAFOOD SPRING ROLLS (4)	19
prawn and scallop, sate mayo, nori powder	
SCALLOPS IN SHELL (3)	21
torched Hokkaido scallops, sate mayo, crispy carrot, nori powder	
SWEET SOY CHICKEN WINGS (4)	16
fried chicken wings, sweet soy glaze, garlic, shallots	
HUSTLER TACO (2) [GF]	16
banh xeo shell, pork belly, viet slaw and herbs, nuoc mam mayo	
TRUFFLE FRIES	16
beer battered fries, grated cheese, truffle oil, truffle mayo	
CHARRED CORN RIBS (6) [VG]	16
sweet soy, coconut oil, pepper powder	

VFC FRIED CHICKEN BAO (3)	18
viet slaw, sate mayo, grated cheese, charcoal bao bun	
SEAFOOD DUMPLINGS (4)	18
prawn and scallop, curry broth, XO chilli oil	
AUNTIE'S CHICKEN SKEWERS (2)	16
lemongrass marinated chicken thigh, sate, shallot oil	
GRILLED PRAWN SKEWERS (2)	20
ginger soy, XO butter	
WAGYU BEEF SKEWERS (2)	19
MB+5, yakiniku, burnt lime	

SHARING

WAGYU STEAK AND HASH BROWN	38
yakiniku, truffle aioli, house-made hash brown	
HOUSE NOODLES	19
egg noodles, chilli garlic soy, green veggies, onsen egg	
CRISPY PORK BELLY	26
asian slaw, shallot oil, nuoc cham dipping sauce	
WOK TOSSED VEGGIES [VG]	20
broccoli, green beans, snow peas	
SEAFOOD PAPAYA SALAD [GF]	27
prawn, scallop, octopus daikon, carrot, green papaya, cherry tomato, mixed herbs, chilli, nuoc mam dressing	
SEAFOOD FRIED RICE [GF]	36
prawn, scallop, octopus, xo sauce, tobiko	
TRUFFLE MUSHROOM FRIED RICE [VG][GF]	36
shiitake, shimeji, king brown, truffle paste, nori	

DESSERT

CHOCOLATE HAZELNUT CAKE	20
vanilla bean ice cream, lotus biscoff crumb, chocolate brittle	

Celebrate The Hustle

**SET MENU \$65/PP
MINIMUM 2PP**

KINGFISH SASHIMI [GF]

cumquat soy, pineapple salsa, tobiko

SEAFOOD SPRING ROLLS

prawn and scallop, sate mayo

AUNTIE'S CHICKEN SKEWERS

lemongrass marinated chicken thigh, sate, shallot oil

CRISPY PORK BELLY

asian slaw, shallot oil, nuoc cham dipping sauce

TRUFFLE MUSHROOM FRIED RICE [VG] [GF]

shiitake, shimeji, king brown, truffle paste, nori

CHOCOLATE HAZELNUT CAKE

vanilla bean ice cream, lotus biscoff crumb,
chocolate shards

**** DINING WITH MORE THAN 10? ****

Groups of 10+ guests will be placed on the set menu
OR a \$65 minimum spend per person applies.

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