

## BANQUET

01

FOR 2 (OR MORE) 65PP

### CRISPY RICE FINGER

sesame soy tuna, shiso,  
nori, avocado cream

### CORAL TROUT SASHIMI

spiced nashi pear, lime, chives,  
sesame and white soy

### SALT & PEPPER CALAMARI

crispy fried rings, chili crush, big  
flavour sprinkle, curried aioli

### MISO POTATO PIZZA

miso brown butter, potato, olive

### 'NAKED' GNOCCHI

ricotta gnocchi, lemon butter, spinach,  
aged parmesan, toasted crumbs

### BABY PORK BACK RIBS

maple teriyaki sauce, sesame seeds,  
chive & caramelised lime cheek squeeze

### CHARRED CABBAGE

sesame soy, crispy rice crackle,  
yuzu gel

### PETIT FOURS

chefs choice of 4 petit fours

02

VEGETARIAN

FOR 2 (OR MORE) 60PP

### CRISPY RICE FINGER

tomato ceviche, shiso,  
nori, avocado cream

### VEGETARIAN SUSHI ROLL

spiced nashi pear, lime, chives,  
sesame and white soy

### BRAISED CABBAGE

ginger cream, numbing oil crunch

### ZUCCA RISOTTO

fermented pumpkin and  
brown butter, oregano salsa

### MUSHROOM TOBAN

sizzling hot plate, assorted mushrooms,  
caramelised onions, yuzu soy, soft  
cooked egg

### FOCACCIA

made fresh daily, balsamic and  
extra virgin olive oil

### PETIT FOURS

chefs choice of 4 sweet bites

## DESSERTS

20 GF

### APPLE MISO CHEESECAKE

Green tea sponge  
Caramel apple pannacotta  
Matcha crumble  
Apple tapioca  
Yuzu curd  
Cheesecake foam

22

### CHOCOLATE NEST

Milk chocolate ganache  
Chocolate brownie  
Passion fruit curd  
Chocolate & macadamia crumble  
Passion fruit sorbet  
Honeycomb

22 GF

### STRAWBERRY PAV

Pavlova shell  
Jasmine tea chantilly  
Strawberry compote  
Strawberry & basil sorbet  
Jasmine tea jelly  
Diced strawberry

16

### PETIT FOURS (one of each)

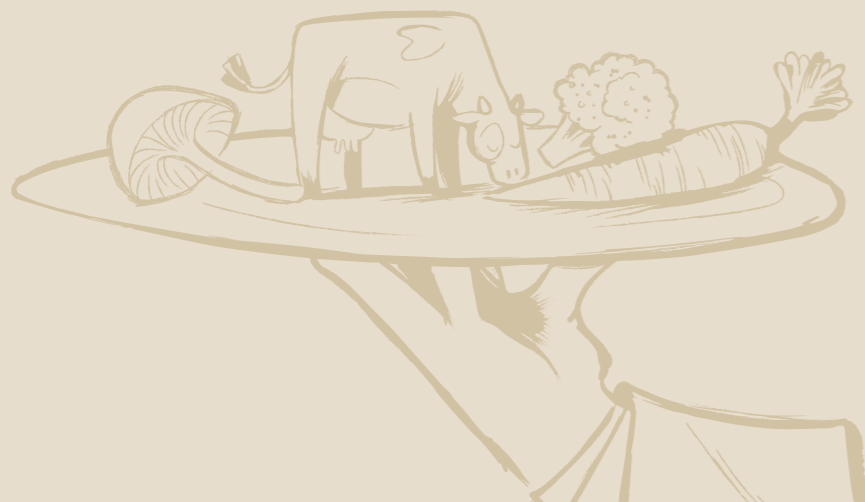
Matcha yuzu choux v  
Tiramisu macaron v  
Strawberry petit fruit v, GF  
Thai tea fudge v, GF

18 GF, VG

### MANDARIN SORBET

Mandarin sorbet  
Compressed mint pineapple  
Crystallised macadamia  
Mint oil

ME  
MR DUNCANS  
RESTAURANT & BAR  
NU



# STARTERS

## RAW

### OYSTERS (per pc) 6

Royal Miyagi Pacific oysters, shucked to order with choice of dressing - maui onion, shiso vinaigrette or ponzu GF, DF

### TUNA TATAKI 22

pan seared, tosazu jelly, jalapeño sauce, shiso oil, bonito cured egg yolk GF, DF

### STEAK TARTAR 18

hand diced with sun dried tomato, katsuobushi, lime, rocket, egg and parmesan crisp GF

### CEVICHE CUP (per pc) 7

mixed sashimi pieces, jalapeño, cucumber, lemon ginger dressing, crisp nori cup DF

### TOMATO CEVICHE 16

heirloom tomato, sweet potato, jalapeño, spanish onion, coriander and lemon ginger dressing VG

## SUSHI

### NIGIRI SUSHI

#### PLATTERS (5pc) 25 / (10pc) 45

chefs section of nigiri sushi (slice on rice) including southern bluefin tuna, kingfish and salmon GF, DF

#### ROCK AND ROLL (5pc) 18

Phat roll with double tempura prawn, avocado, tobiko, omelette, cucumber, sweet soy DF

#### DYNAMITE ROLL (6pc) 16

spicy tuna, cucumber, red onion and crunch rolled inside out with tobiko and chives outside DF

### VEGETABLE ROLL (5pc) 15

classic large roll with cucumber, yellow pickle, sweet shiitake, avocado, and crunch VG

### YOYOGI ROLL (6pc) 17

seared salmon, cucumber, smoked takuan, tempura crunch, chives, wasabi, yuzu avocado cream DF

### SPIDER ROLL (6pc) 18

soft shell crab, long chives, cucumber, mayo, tobiko GF, DF

## SASHIMI

### ASSORTED SASHIMI

chefs selection market fresh sashimi with wasabi and house soy GF, DF

#### bluefin, salmon, kingfish (6pc) 25

#### bluefin, salmon, kingfish, scallop, scampi, coral trout (18pc) 70

### CORAL TROUT SASHIMI 21

spiced nashi pear, lime, chives, sesame and white soy GF, DF

### KINGFISH

### JALAPENO SASHIMI 25

wasabi lime miso, coriander, jalapeño, orange yuzu ponzu GF, DF

## HOT SNACKS

### CRISPY TUNA RICE FINGER (per pc) 8

sesame soy tuna, shiso, nori, avocado cream DF

### PRAWN TOAST 16

sesame seed covered, yuzu mayo, tom yum mayo

### KARA-AGE FRIED CHICKEN 15

crunchy marinated thigh pieces, spicy dips DF

### PORK BELLY BOSSAM 32

crispy pork belly, lettuce wraps, pickles and sauces GF, DF

### SHUMAI (6pc) 22

prawn and foie gras steamed dumpling, spicy ponzu dipping sauce DF

### PRAWN SPRING ROLL (6pc) 17

shiso and sweet prawn, cracker wrapped, OG dipping sauce

### SALT & PEPPER CALAMARI 24

crispy fried rings, chili crush, big flavour sprinkle, curried aioli GF, DF

### CHEESEBURGER GYOZA (6pc) 16

potsticker style, big mac sauce, yuzu soy dressed greens

### WONTON (4pc) 16

pork and prawn dumpling, shiitake broth, green peppercorn oil DF

### AGE-DASHI TOFU 18

nori crusted, mushroom stuffed tofu, yam noodles, ginger shiitake and kombu broth VG, DF, GF

## FRIED RICE

### KIMCHI PORK FRIED RICE 25

gailan, kimchi, peas, char siu pork, fried egg DF

### OLIVE FRIED RICE 18

kalamata olives, spring onion DF, V, GF

### SPECIAL MUSHROOM FRIED RICE 20

mixed mushrooms, spring onion, truffle egg DF

### AGLIO 14

garlic, herb and cheese pizza V

### MARGHERITA 16

tomato, basil, fior di latte V

### MISO POTATO 16

miso brown butter, potato, olive V

### TARTUFO 16

local mixed mushrooms, fior di latte, truffle puree V

### PROSCIUTTO 17

zucchini crema, nduja, fior di latte, pine nuts

PIZZA (8 Inch)

PASTA

RISOTTO

### 'NAKED' GNOCCHI 28

ricotta gnocchi, lemon butter, spinach, aged parmesan, toasted crumbs V

### MARINARA 35

prawn, mussel and clam linguine, chilli oil, chives DF

### AGNELLO 34

braised lamb, pappardelle, pecorino, marjoram

### ZUCCA 28

fermented pumpkin and brown mascarpone butter, oregano salsa GF, V

### GAMBERI 35

prawn, lemon and mascarpone, basil oil GF

### OSSOBUCO 42

braised beef shank, saffron risotto, parsley salsa GF



# MAINS

## POULTRY PADDOCK

### DUCK BREAST 45

carrot puree, charred leek GF

### SPATCHCOCK 45

whole butterflied bird, sun choke puree, sun choke crisps GF

### BLACK PEPPER CHICKEN 28

wok tossed thigh strips, broccoli, onion, black pepper sauce, steamed rice DF

### GRAIN FED STRIPLOIN STEAK 45

250g wagyu striploin, 180 day grain fed + sauce & butter GF

### BABY PORK BACK RIBS 33

maple teriyaki sauce, sesame seeds, chive & caramelised lime cheek squeeze GF, DF

### LAMB CUTLETS (2pc/serve) 26

red miso brushed, mint, peas and pecorino

## OCEAN

### CRISPY FRY BEEF 32

beef striploin flash fried and wok tossed in sweet and sour sauce, spring onion, sweet potato chips DF

### OCTOPUS 29

char-grilled, crispy nduja potato, spring onion tops, occynaise

### BARRAMUNDI 32

pan seared, soba noodles, yuzu ponzu broth, lime, ginger, spring onion GF, DF

## STEAK SAUCES

Anticucho chili sauce GF, VG

Chimichuri herb dressing GF, VG

Jus - rich bone broth reduction GF

Yakiniku - sweet ginger and garlic soy GF, VG

### BUTTERS

Uni yuzu GF

Kombu soy GF, V

### JIANG XI RAINBOW TROUT 36

lotus leaf steamed, chili pickle, mustard greens, spring onion and ginger, hot oil seared, Hong Kong soy DF

### SINGAPORE CHILI AUSTRALIAN BAY LOBSTER 38

local Australian bay lobster, flash fried and wok tossed with 3 flavour chili sauce, served with

### KUNG PAO PRAWN 36

wok tossed prawns and vegetables, ginger garlic and fermented chili bean DF

## SIDES

### STEAMED JASMINE RICE GF, VG 5

### FOCACCIA 8

made fresh daily, balsamic and extra virgin olive oil VG

### FRIES 9

chips with chicken salt and nori sprinkle VG, GF

### INSALATA 9

rocket, pear, shaved parmesan, balsamic vinaigrette V, GF

### MUSHROOM TOBAN 23

sizzling hot plate, assorted mushrooms, caramelised onions, yuzu soy, soft cooked egg DF, GF, V

### BROCCOLINI 12

sesame sauce, ginger soy basting, dancing bonito flakes, lemon DF

### PUMPKIN 15

char grilled, macadamia nuts, yogurt and chipotle V, GF

### WOK GREENS 14

gailan, broccoli, baby bok choy, ginger garlic VG

DF Dairy Free  
GF Gluten Free  
VG Vegan  
V Vegetarian

\*10% surcharge on Saturday and Sunday 15% surcharge on Public Holidays