
WELCOME TO AUSTRALASIA

Modern Australian cuisine combines Pacific Rim flavours underpinned by European cooking tradition, a blend of Indonesian, Southeast Asian influences and Australia's strong ties with Japan also help determine the taste and style.

There are two ways of eating in Australasia –

One

Rather than choosing individual starters and mains, why not go “local” and select several smaller dishes from pages 2 and 3. These dishes have been designed for sharing and will be served to the centre of the table throughout your meal.

Two

For the more traditional approach, select starters from pages 2 and 3, and then a main from page 4. The starters will be served to the centre of the table but the main plate will come to you.

Your waiter will be more than happy to help you with your selection and explanation.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepares and serves your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request, please ask your server for further details.

If you fancy some water for the table, try these infusions –

INFUSED WATERS

£3.75

Watermelon

Cucumber

Lemon, Mint & Cucumber

Ginger & Lemongrass

Pineapple & Chilli

Orange & Thai Ginger

OYSTERS	x6
Mixed plate of oysters Natural, nam jin and soy mirin	£13
Panko crusted oysters	£13.50
SASHIMI	x6
Yellowfin tuna	£12.50
Tasmanian kingfish	£16.50
Loch Duart salmon	£10.50
Scallop	£10.50
New style scallop with passionfruit and lime	£11.50
New style kingfish with fennel and orange	£12
NIGIRI SUSHI	x4
Yellowfin tuna	£8
Prawn	£7
Loch Duart salmon	£6.50
Tasmanian kingfish	£9.50
Seared teriyaki beef	£8.50
Smoked eel	£9.50
Vegetarian [V]	£6.50

CALIFORNIAN ROLLS	x4	
Peking duck roll with hoi sin and spring onion	£7	
Eel and foie gras roll	£24.50	
Tuna roll with green apple and kimchi	£8	
Prawn and asparagus roll	£7	
Asparagus and shiso roll [V]	£6	
Spider roll	£8	
Mango, gem and avocado roll [V]	£6.50	
Salmon roll with masago and cucumber	£7.50	
MIXED GUNKAN		
Spicy salmon and tuna	£7.50	
Red and white kimchi	£7.50	
TARTAR		
Blue prawn with avocado salsa and chilli jam	£10.50	
Yellowfin tuna	£8.50	
MIXED SELECTIONS	x6	x12
Sushi and Sashimi x14	£25	
Sashimi		£19.50
Nigiri	£10.50	£20
Californian roll	£10.50	£20

TEMPURA	
Prawn tempura	£11
Squid and sriracha mayonnaise	£9
Japanese curried korokke [V]	£8
Soft shell crab	£12.50
Asparagus and French beans with truffle [V]	£7.50
Popcorn tempura [V]	£5.50
FROM THE ROBATA GRILL	
Satay chicken skewers	£8
Sweet potato and teriyaki dressing [V]	£4.50
Cambodian beef skewers	£9.50
Seared teriyaki beef with sweet soy and spring onion	£13.50
Grilled seabass fillet with cucumber salsa	£10
Asparagus with sweet sesame glaze [V]	£6.50
Black tiger prawns	£13.50
Beef fillet with sesame, sweet soy and red chilli	£22.50
BBQ lamb cutlets	£13.50

SMALL PLATES	
Steamed edamame with chilli and lime salt [V]	£4.50
Mackerel three ways	£10
Pork wontons	£7.50
Warm duck salad with papaya and peanuts	£13.50
Beetroot with goats cheese bon-bons	£8.50
Yum yum squares with spicy tuna and avocado	£8.50
Hand-dived scallops with pork and apple	£13.50
Seared pigeon with Thai cucumber and mango	£9.50
Black cod roasted in hoba leaf	£22.50
Foie gras with shimeji mushrooms and sherry vinegar	£13
Sesame crusted tuna with avocado tempura	£11.50
Cured salmon in a seed crust with mandarin and artichoke salad	£8.50
Poached tofu and quinoa [V]	£8
Roasted baby aubergine with miso mustard and bonito flakes	£5

BIG PLATES	
Chilean seabass with prawns in coconut and Tom Yam broth	£28
Crispy suckling pork belly with a pineapple curry	£16.50
Roasted duck breast with duck croquettes and mango	£18.50
Corn-fed chicken, eryngii mushrooms and cep sauce	£19
Roast lamb with green peas, confit lamb, goats cheese and basil jus	£19.50
Potato and wild mushroom wonton with pea purée, sweet soy and sake broth [V]	£13.50
Roast halibut with mussels and curried cream sauce	£27
Barramundi with carrot and ginger purée and clams	£22.50
Pot-roasted lobster with kaffir lime, chilli and Thai basil	£48
PREMIUM STEAK 28-day aged British beef, grilled on the robata	
Rib-eye	£22.50
Fillet	£28.50
Surf and Turf fillet steak and half lobster	£55
Australian Wagyu fillet	£60

SIDES		
Seasoned rough cut chips	[V]	£4.50
Sweet potato and rosemary mash	[V]	£4.50
Mixed leaf and wild herb salad	[V]	£4.50
Wakame and greenbean salad	[V]	£4.50
Tender stem broccoli and XO sauce		£4.50
Roasted baby aubergine with miso mustard and bonito flakes		£5
Satay spinach	[V]	£4.50
Sticky coconut rice in lotus leaf	[V]	£4.50
Bok choy with oyster sauce		£4.50
Robata grilled asparagus with sweet sesame glaze	[V]	£6.50

