



NASI AND MIE MODERN ASIAN

lane way eats

steamed dumplings • 14 / 16

- Chicken and chestnut siu mei with peanut satay and toasted cashews
- Prawn and ginger gyoza with pickled ginger and soy
- Pork dumpling with char siu and toasted sesame seeds

rolled / fried • 14 / 16

- Zucchini chips with sriracha kewpie (VG)
- Chicken spring rolls with chilli jam
- Peking duck rolls with plum sauce
- Vegetable spring roll with nouc cham (VG)

stick food • 16 / 18

- Garlic and honey chicken skewers with rice noodle salad and black sesame
- Teriyaki beef skewers with singapore noodle salad and fried shallots

seafood eats

6 oysters (GF) • 21 / 24

Six natural oysters with wakame and fish roe

gochujang prawn • 19 / 22

Tempura prawn with gochujang and black sesame seeds

prickly ash calamari • 17 / 19

Calamari lightly dusted in sichuan pepper and flour, then flash fried and served with lemon

big noodle bowls

hidden dragon • 26 / 29

Jungle curry with bay bugs crispy onion, shallots, clear noodles, bamboo shoot, choy sum and squash on a coconut milk base; topped with fried rice paper

ramen chicken • 26 / 29

Chicken breast, bone broth, Japanese vegetables soba noodle, bean sprouts, fried garlic, dried shallots, Nori and egg

chilli jam seafood bowl • 27 / 30

Poached barramundi, salmon, calamari, prawn, scallops, wakame in seafood broth. Served with egg noodle and topped with kimchi, bean sprouts, fried garlic, dried shallot and chilli jam

xue lian salad (GF) (DF) (VG) • 18 / 20

Korean sweet potato noodle tossed with slaw, sesame dressing, pickled daikon and radish topped with sweet potato crisps, lotus root, fried garlic, and sesame seeds

big plate eats

kaeng lueang pla (GF) • 32 / 35

Baked snapper fillet resting on green beans, bamboo shoot, baby corn, capsicum, carrots topped with yellow curry, fried Thai basil, spring onion, fried garlic and lotus chips

chilli jam rib fillet (GF) • 36 / 39

Slow smoked rib fillet, with honey and soy, pickled Asian salad, roasted peanut and fried shallot, topped with fried rice noodle and chilli jam

moo dang loin (GF) • 25 / 28

Marinated pork loin in red seasoning, slow cooked and served bone broth, fried leek, pork floss and miso foam

dessert

deep fried ice-cream • 9 / 11

Sweet double crumb ice-cream resting on macadamia praline and topped with salted caramel sauce

pandan panna cotta (GF) • 9 / 11

Pandan leaf infused with coconut cream topped with caramelized lychee and vanilla pashmak

side eats • 5 / 7

- Coconut rice (GF) (DF) (VG)
- Asian slaw
- Sidewinder fries with sriracha kewpie (GF) (VG)