



**NASI  
AND  
MIE**  
MODERN ASIAN

# MAIN MENU

## Available

**Wednesday – Thursday**  
5.30pm – 8.30pm

**Friday** 5.30pm – 9pm

**Saturday** 11.30am – 2.30pm  
& 5.30pm – 9pm

**Sunday** 11.30am – 2.30pm  
& 5.30pm – 8.30pm

## Small plates

**KARAAGE HONEY CHICKEN** \$10 | \$13  
with black sesame and Kewpie

**VEGETABLE SPRING ROLLS (V)** \$10 | \$13  
with sweet chilli and sweet soy

**BBQ STEAMED BAO BUNS** \$10 | \$13  
char sui pork with Asian slaw

**OYSTERS (GF)** \$21 | \$24  
Natural oysters with  
wakame and fish roe

**GOCHUJANG PRAWN** \$19 | \$22  
Tempura prawn with gochujang,  
lemon and black sesame seeds

**PRICKLY ASH CALAMARI** \$17 | \$20  
Calamari lightly dusted in  
Sichuan pepper and flour,  
then flash fried served with lemon

## Side eats

**JASMINE RICE** \$5 | \$6

**SIDEWINDER FRIES KEWPIE** \$10 | \$13

**NASI NOODLE SALAD** \$8 | \$9

## Stir Fry

**VEGETABLE (V)** \$21 | \$24

Asian vegetable, baby corn  
and water chestnut tossed  
with Mongolian sauce with  
fried vermicelli noodles and  
Jasmine rice

**ADD PRAWN** \$8 | \$9

**ADD FRIED CHICKEN** \$6 | \$7

**KOREAN CHICKEN** \$24 | \$27

Fried chicken pieces tossed  
with crunchy Asian vegetables  
on jasmine rice topped with  
white sesame seeds and  
fried shallot

## Big Plates

**CHILLI JAM SEAFOOD BOWL** \$28 | \$31

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

**BEEF RENDANG** \$27 | \$30

Slow cooked beef in rendang  
curry spices on jasmine rice  
topped with a fried curry puff  
and fried shallots

## Dessert

**DEEP FRIED ICE-CREAM** \$9 | \$10

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

**MANGO KAFFIR  
PANNA COTTA (GF)** \$9 | \$10

coconut cream and kaffir lime  
topped with mango compote  
and vanilla pashmak

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan

Members | Non members pricing