



THE  
BOAT  
SHED  
PYRMONT

DINE IN MENU

**Attention!** Some items may contain sesame seeds.

**Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

# TODAY'S SPECIALS

- SEAFOOD CHOWDER**.....32.5  
Creamy corn and leek soup served with Kinkawooka blue mussels, pipi's, Australian tiger prawns, and wholewheat sourdough.
- MORETON BAY BUGS**.....39  
Two large Moreton Bay Bugs, garlic butter & herb, Garden salad & Chips

## FISH OF THE DAY

- MURRAY COD** (RIVERINA, NSW).....42  
**Choice of cooking style:** Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.  
**Add Singapore Chilli Sauce: 10.**
- CORAL TROUT** (GREAT BARRIER REEF, QLD).....99  
**Choice of cooking style:** Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. **Choice of sides:** Stir fried egg noodles, chips & garden salad or steamed rice.  
**Add Singapore Chilli Sauce: 10**

## WINES OF THE WEEK

- CLOUDY BAY 2023**.....85  
Sauvignon Blanc. Cloudy Bay, New Zealand 750mL.  
(Appealing aromas of ripe honeydew melon, passionfruit, vibrant citrus and a subtle touch of fresh blackcurrant leaf).
- LA CHABLISIENNE**.....85  
Appellation Chablis 2020, Bourgogne, France, 750 mL.  
(Nutty mineral nose with ripe apple and a hint of honey. Tense backbone of acidity).
- PENFOLD'S BIN 138**.....95  
Shiraz. McLaren Vale, Barossa Valley, Padthaway, Clare Valley, 750 mL.  
(Sweet, layered fruit with earthy spices. Mouthcoating, chewy tannins. Cherry pip acidity.)
- PENFOLD'S BIN 389**.....140  
Cabernet Sauvignon Shiraz. Padthaway, McLaren Vale, Coonawarra, Wrattenbully, Barossa Valley, 750 mL.  
(A balanced wine with dark fruit flavours and integrated tannins. Pair with meaty and savoury meals for a satisfying synergy).

# LIVE SEAFOOD FROM THE TANK

## PICK YOUR SEAFOOD

LIVE SOUTHERN LOBSTER.....	MP
LIVE EASTERN LOBSTER .....	MP
LIVE WESTERN LOBSTER.....	MP
LIVE MUD CRAB.....	MP
LIVE KING CRAB.....	MP
LIVE SNOW CRAB.....	MP
LIVE PACIFIC GOLDEN CRAB.....	MP
LIVE BLACK LIP ABALONE.....	MP
LIVE BABY ABALONE (NO COOKING FEE).....	EA 15

## PICK YOUR COOKING STYLE

Ginger & shallots, Singapore chili, salt & pepper, garlic butter,  
X.O, mornay, steamed.

COOKING FEE.....	15
------------------	----

## EXTRAS

ADD NOODLES OR RICE.....	10
SASHIMI.....	45

# LIVE SEAFOOD SPECIALS

LIVE X.O PIPPI'S 500G.....	55
----------------------------	----

Live pipi's (500g) egg noodles and X.O sauce.

LIVE LOBSTER SPAGHETTI.....	98
-----------------------------	----

Live whole W.A. Lobster cooked to order, cherry tomato, Napolitana,  
spaghetti.

LIVE LOBSTER SPECIAL.....	98
---------------------------	----

Live whole W.A. Lobster cooked to order, egg noodles.

**Choice of cooking style:** Singapore Chilli, X.O, Ginger & Shallots, Salt &  
Pepper, Steamed, Garlic Butter, Mornay.

LIVE GOLDEN CRAB SPECIAL.....	80
-------------------------------	----

Live 700g Golden Crab cooked to order, egg noodles.

**Choice of cooking style:** Singapore Chilli, X.O, Ginger & Shallots, Salt &  
Pepper, Steamed, Garlic Butter, Mornay.

# LIGHT

<b>GARLIC BREAD</b> .....	<b>7.5</b>
<b>CHIPS</b> .....	<b>9</b>
<b>STEAMED RICE</b> .....	<b>9</b>
<b>STEAMED BROCCOLINI</b> .....	<b>15.5</b>
<b>GARDEN SALAD</b> .....	<b>18</b>
Mixed leaf & vegetable garden salad with mediterranean dressing.	
<b>GREEK SALAD</b> .....	<b>19.5</b>
Sliced tomatoes, red onion, cucumber, traditional Greek feta, Kalamata olives and fresh oregano, mediterranean dressing and olive oil.	
<b>BURRATA SALAD</b> .....	<b>26</b>
Tomato medley, pickled Spanish onion, basil, parsley, Sourdough, red wine vinaigrette.	
<b>GRILLED HALOUMI</b> .....	<b>17.5</b>
Grilled haloumi, tomato confit, balsamico.	
<b>TRIO OF DIPS</b> .....	<b>19</b>
Taramasalata, tzatziki, hummus, toasted pita bread.	
<b>SCALLOPS IN ½ SHELL</b> .....	<b>26</b>
½ dozen seared scallops, Mediterranean dressing.	
<b>LOBSTER ROLL</b> .....	<b>27.5</b>
Garlic butter confit WA Lobster, yuzu mayo, Avruga caviar, chips.	
<b>SALT &amp; PEPPER CALAMARI</b> .....	<b>29.5</b>
Dusted baby squid, salt & pepper, tartare.	
<b>SALT &amp; PEPPER PRAWNS</b> .....	<b>30</b>
Fried XL Queensland Tiger Prawns, aioli.	
<b>CHILLI GARLIC PRAWNS</b> .....	<b>35</b>
XL Queensland Tiger Prawns, garlic, chilli, crostini.	
<b>BBQ OCTOPUS</b> .....	<b>33</b>
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
<b>OYSTERS MORNAY</b> .....	<b>33</b>
½ dozen Pacific oysters, bechamel, mozzarella.	
<b>OYSTERS KILPATRICK</b> .....	<b>33</b>
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
<b>STEAMED OYSTERS</b> .....	<b>33</b>
½ dozen Pacific oysters w/ginger, shallots, chilli.	
<b>BUCKET OF PRAWNS</b> .....	<b>34</b>
Queensland Tiger Prawns, cocktail sauce.	

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

# SASHIMI BAR

<b>SCAMPI SASHIMI</b> .....	<b>24.5</b>
NZ Scampi sashimi.	
<b>OYSTERS NATURAL</b> .....Pacific <b>28</b> Sydney Rock <b>30</b>	
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette	
<b>OYSTERS CAVIAR</b> .....Pacific <b>33.5</b> Sydney Rock <b>36</b>	
1/2 dozen oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.	
<b>SASHIMI SCALLOPS</b> .....	<b>34</b>
1/2 dozen Sashimi scallops, seaweed, caviar, wasabi & citrus dressing.	
<b>SASHIMI</b> .....	<b>34</b>
Choice of either Tasmanian salmon, Hiramasa Kingfish, Tuna.	
<b>KINGFISH CEVICHE</b> .....	<b>34</b>
Hiramasa Kingfish, eschalot, chilli, chives, jalapenos, avocado puree, lime vinaigrette, Avruga caviar, Italian flatbread crisps.	
<b>SASHIMI PLATTER</b> .....	<b>49</b>
Hiramasa Kingfish, Tasmanian Salmon, tuna, scallops, salmon caviar, sea urchin roe.	
Add Scampi sashimi: 21	
Add de Polanco Oscietra Grand Reserve Caviar: 130.	
<b>SEA URCHIN PLATTER</b> .....	<b>49</b>
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

# PIZZA BAR

<b>MARGHERITA</b> .....	<b>18</b>
Mozzarella, fior di latte, basil.	
<b>PEPPERONI</b> .....	<b>21</b>
Mozzarella, fior di latte, pepperoni.	
<b>PESTO PRAWN</b> .....	<b>23</b>
Cherry tomato, dried chilli, Spanish onion, garlic prawns, pesto, mozzarella, fior di latte.	

# KIDS

<b>NUGGETS &amp; CHIPS</b> .....	<b>13</b>
<b>LINGUINE NAPOLITANA</b> .....	<b>13</b>
<b>CALAMARI &amp; CHIPS</b> .....	<b>15</b>
Grilled or salt & pepper.	
<b>FISH &amp; CHIPS</b> .....	<b>15</b>
Grilled or battered gemfish.	

# SUBSTANTIAL

<b>FISH &amp; CHIPS</b> .....	<b>28</b>
Gemfish fillets, crispy beer battered or grilled with Mediterranean dressing. (GF option available).	
<b>THE BARRA BURGER</b> .....	<b>29.5</b>
Crumbed Humpty Doo Barramundi (NT), slaw, cheddar cheese, potato bun, chips.	
<b>THE BOATSHED BURGER</b> .....	<b>29.5</b>
Chuck & brisket burger patty, onions, pickles, lettuce, tomato, cheddar cheese, homemade sauce, potato bun, chips. <b>Add Bacon: 3.</b>	
<b>GRILLED BARRAMUNDI</b> .....	<b>35</b>
NT Barramundi fillet, sweet potato mash, Dutch carrots, broccolini, ginger & soy sauce. (GF option available).	
<b>BBQ SALMON FILLET</b> .....	<b>35</b>
TAS Salmon fillet, broccolini, mash potato, lemon garlic butter, salmon caviar.	
<b>WHOLE BABY BARRAMUNDI</b> (NTH QLD).....	<b>36</b>
<b>Choice of cooking style:</b> Steamed w/ginger shallots, grilled with Ginger & soy sauce or fried w/salt & pepper. <b>Choice of sides:</b> Stir fried egg noodles, chips & garden salad or steamed rice. <b>Add Singapore Chilli Sauce: 10.</b>	
<b>WHOLE BABY SNAPPER</b> (STH ISL, NZ).....	<b>38</b>
<b>Choice of cooking style:</b> Steamed w/ginger shallots, grilled with Greek herb and lemon dressing or fried w/salt & pepper. <b>Choice of sides:</b> Stir fried egg noodles, chips & garden salad or steamed rice. <b>Add Singapore Chilli Sauce: 10.</b>	
<b>CREAM PRAWN LINGUINE</b> .....	<b>38</b>
White wine and cream sauce, cherry tomatoes, XL Australian prawns.	
<b>POT OF MUSSELS</b> .....	<b>38</b>
Kinkawooka black mussels, Spicy Napoletana sauce, sourdough.	
<b>POT OF MUSSELS SAGANAKI</b> .....	<b>39</b>
Kinkawooka black mussels, chilli, capsicum, white wine, feta, sourdough.	
<b>SQUID INK SPAGHETTI MARINARA</b> .....	<b>39</b>
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallop, Napolitana sauce.	
<b>FLATHEAD W/CHIPS &amp; SALAD</b> .....	<b>39</b>
NSW Flathead fillets, crispy battered or grilled with Mediterranean dressing, garden salad. (GF option available).	
<b>SCAMPI WOK STIR FRY</b> .....	<b>41</b>
Wok tossed Scampi, Garlic, xo sauce, egg noodles.	
<b>LOBSTER LINGUINE</b> .....	<b>46</b>
½ WA lobster, cherry tomatoes, chilli.	
<b>W.A ROCK LOBSTER</b> .....	<b>46/78</b>
Mornay or garlic & herb butter, chips & garden salad.	

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

# THE MAIN EVENT



## SEAFOOD PLATTER

One 62 / Two 118 / Four 227

Pacific oysters, Queensland tiger prawns, blue swimmer crab, salt & pepper calamari, seared Harvey Bay scallops, BBQ octopus, crispy battered or grilled gemfish, chips.

(GF option available).

**Add half lobster: 36. Add whole WA lobster: 66.**  
(mornay or garlic butter & herb).

## LIVE LOBSTER PLATTER

225

Live Rock Lobster 600g (mornay or garlic & herb butter), Garlic & herb butter Moreton Bay Bug, ½ dozen Pacific Oysters kilpatrick and mornay, Salt & pepper prawns, BBQ Octopus, seared Harvey Bay scallops, salt & pepper calamari & chips.

## LOBSTER SASHIMI PLATTER

249

Live Rock Lobster sashimi 600g, scampi sashimi, ½ dozen pacific oysters caviar, salmon, tuna, kingfish, scallop sashimi, sea urchin roe, salmon caviar, seaweed salad.

**Add de Polanco Oscietra Grand Reserve Caviar: 130.**

## FRUITS DE MER PLATTER

220

Whole WA lobster, whole Moreton Bay bug, 12 pacific oysters, bucket of cooked QLD tiger prawns, 4 scallop sashimi, 1 blue swimmer crab.

**Add de Polanco Oscietra Grand Reserve Caviar: 130.**

# BREAKFAST

Until 11:30am

<b>SOURDOUGH TOAST</b> .....	<b>7</b>
Single origin whole wheat sourdough.	
<b>BACON &amp; EGG ROLL</b> .....	<b>12</b>
BBQ/Tomato/Aioli.	
<b>EGGS YOUR WAY</b> .....	<b>15</b>
Poached/Scrambled/Fried eggs, single origin whole wheat sourdough. Add Bacon 5.	
<b>EGGS BENNY</b> .....	<b>25</b>
Smoked Tasmanian Salmon/Maple Bacon, spinach, hollandaise, sourdough.	
<b>X.O. PRAWN SCRAMBLE</b> .....	<b>26</b>
Stir fried Queensland tiger prawns, onion, chilli, scrambled eggs, X.O. sauce.	
<b>SINGAPORE CHILLI CRAB OMELETTE</b> .....	<b>26</b>
Soft shell crab, wok fried omelette, Singapore Chilli.	
<b>LOBSTER EGGS BENEDICT</b> .....	<b>40</b>
½ Western Australian rock lobster, poached eggs, chilli, hollandaise, spinach, sourdough.	

# DESSERTS

<b>AFFOGATO</b> .....	<b>7.5</b>
48g of fresh espresso/ Decaf, vanilla ice cream Add Frangelico: 8.5	
<b>TIRAMISU</b> .....	<b>14</b>
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
<b>CARAMEL BAKED CHEESECAKE</b> .....	<b>14</b>
A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
<b>BLACK FOREST</b> .....	<b>14</b>
Layers of chocolate sponge, soaked in kirsch liqueur, cream and morello cherries.	
<b>CINNAMON DONUTS</b> .....	<b>19</b>
Tart filled with rich cream, custard filled puff pastry, caramel syrup.	
<b>ICE CREAM</b> .....	Single <b>5</b> / Double <b>9</b> / Triple <b>14</b>
Flavours available upon request.	

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.



# DRINKS

## COLD

**FILTERED WATER** ..... 5.5  
Premium filtered still or sparkling water by Purezza 750ml.

**SOFT DRINKS** ..... 5.5  
Coke, Coke No Sugar, Fanta, Lift, Sprite, Lemon Lime & Bitters, Cascade  
Ginger Beer.

**JUICE** ..... 5.5  
Kerri Apple Juice, Kerri Orange Juice.

## SMOOTHIES

**MANGO** ..... 13  
Organic Kensington Pride mango, banana, yogurt, milk of your choice.

**BANANA** ..... 13  
Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.

**MIXED BERRY** ..... 13  
Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of  
your choice.

**ACAI** ..... 13  
Organic Acai, banana, guarana, coconut water.

## FRAPPES

**TROPICAL** ..... 13  
Mango, pineapple, passion fruit blended w/ crushed ice.

**STRAWBERRY & MINT** ..... 13  
Strawberry, mint blended w/ crushed ice.

**WATERMELON** ..... 13  
Seedless watermelon blended w/ crushed ice.

## HOT DRINKS

**COFFEE** ..... Sml 4.5 ... Lrg 5  
By Coffee & Co Roasters. Extra shot, soy/almond/oat milk 0.80.

**TEA** ..... Sml 4.5 ... Lrg 5  
Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey,  
lemon & ginger, green tea.

**MATCHA LATTE** ..... Sml 4.5 ... Lrg 5

## ICED DRINKS

**ICED LATTE** ..... 8

**ICED LONG BLACK** ..... 8

**ICED MOCHA** ..... 8.5

**ICED MATCHA LATTE** ..... 8.5

**ICED COFFEE** ..... 9.5

# WINE LIST

## WHITE WINE

	GLS	BTL
Hartog's Plate Semillon Sauvignon Blanc (WA) .....	9.5	38
Flower Thief Chardonnay (SA) .....	9.5	38
Patritti Pinot Grigio (Adelaide Hills, SA) .....	9.5	38
Invinity Sauvignon Blanc (Marlborough, NZ) .....	12	48
Ara Pinot Gris (Marlborough, NZ) .....	13.5	54
Higher Plane Sauvignon Blanc 'Fume'(Margaret River ,WA).....	14.5	58
Monopolio Pinot Grigio (Delle Venezie, Italy).....	15	60
Alte Chardonnay (Orange, NSW).....	15	60
Gemtree Fiano Biodynamic, Vegan, Organic (McLaren Vale, SA) .....	15	60
NashDale Lane Riesling Med DRY (Orange, NSW).....	16	64
Hart & Hunter Semillon (Hunter Valley, NSW) .....	16	64
Die Berghain Riesling (Wilyaburp, Margaret River, WA) .....	17.5	70
Penfolds BIN 311 Chardonnay (Adelaide Hills, Tumberumba, Tas) .....	120	
Domaine Courtault Chablis Premier Cru (Beauroy, FR).....	148	

## RED

	GLS	BTL
Sevenhill Cabernet Merlot (Barossa Valley, SA) .....	9.5	38
Invinity Pinot Noir (Marlborough, NZ).....	12	48
Patritti Lavoro Cabernet Sauv (McLaren Valley, SA) .....	13	52
Tscharke Shiraz (Barossa Valley, SA).....	13	52
Penfolds Sangiovese 2017 (Barossa Valley, SA).....	88	
Penfolds St. Henri Shiraz.....	190	
Penfolds Grange BIN 95 2017 (SA).....	980	

## ROSÉ

	GLS	BTL
Beach Days Pink Moscato (SA).....	8.5	36
Nomads Garden Rosé (Alpine Valley, North VIC) .....	12.5	50
Mirabeau (Cotes de Provence, FR) .....	62	

## SPARKLING

	GLS	BTL
Morgans Bay Reserve Sparkling Chardonnay (VIC).....	9	36
Veuve Tailhan Brut NV (Loire Valley, FR, 750mL) .....	44	
Taltarni cuvée rose (VIC).....	12	48
Lagioiosa Prosecco Bio Organic(Veneto, IT).....	15	60
Champagne Piper-Heidsieck (Reims, FR) .....	99	
Dom Pérignon Vintage 2010 (Épernay, FR).....	600	

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.

# ALCOHOLIC DRINKS

## STUBBIES

HEINEKEN ZERO.....	7
JAMES BOAG'S "LIGHT".....	7.5
JAMES SQUIRE APPLE CIDER.....	9
BYRON BAY LAGER.....	9.5
HEINEKEN.....	10
GUINNESS DRAUGHT STOUT.....	13

## BEERS ON TAP

STONE & WOOD PACIFIC ALE.....	10
KOSCIUSZKO PALE ALE.....	10
KIRIN ICHIBAN LAGER.....	11

## SIGNATURE COCKTAILS

LIMONCELLO SPRITZ.....	18
Home made limoncello, prosecco, soda.	
COCONUT MARGARITA.....	21
1800 Coconut infused blanco tequila, triple sec, lime, dessicated coconut.	
SPICY PASSIONFRUIT MARGARITA.....	22
Jose Cuervo tequila, passionfruit pulp, jalapeno.	
MIDNIGHT MUSE.....	22
Roku Gin, St. Germain, blueberry purée, lime, rose water, soda.	
SANTORINI SUNSET.....	22
Grey Goose vodka, watermelon juice, agave syrup, lime.	

## CLASSIC COCKTAILS

MIMOSA.....	13
GIN & TONIC.....	13
APEROL SPRITZ.....	17
BLOODY MARY.....	19
NEGRONI.....	19
MARGARITA.....	20
MOJITO.....	20
PASSIONFRUIT MOJITO.....	20
BERRY MOJITO.....	20
LYCHEE MARTINI.....	22
ESPRESSO MARTINI.....	22
AMARETTO SOUR.....	22
SIDECAR.....	34

# SPIRITS & APERITIF

<b>GLENFIDDICH TASTING BOARD</b> .....	<b>\$35</b>
1 x Glenfiddich 12yo, 1 x Glenfiddich 15yo, 1 x Glenfiddich 18yo.	
<b>HOME MADE LIMONCELLO</b> .....	<b>9</b>
<b>CAMPARI</b> .....	<b>9</b>
<b>BACARDI</b> .....	<b>9</b>
<b>1800 COCONUT TEQUELA</b> .....	<b>11</b>
<b>DISARONNO</b> .....	<b>10</b>
<b>JOSE CUERVO</b> .....	<b>9</b>
<b>TEACHER'S SCOTCH</b> .....	<b>9</b>
<b>CANADIAN CLUB</b> .....	<b>9</b>
<b>MALIBU</b> .....	<b>9</b>
<b>OUZO 12</b> .....	<b>9</b>
<b>TOJI JUNMAI DAIGINJO SAKE</b> .....	<b>12</b>
<b>HAKU VOKA</b> .....	<b>13</b>
<b>GREY GOOSE</b> .....	<b>13</b>
<b>COURVOISIER VS</b> .....	<b>13</b>
<b>HENNESSEY VSOP</b> .....	<b>16</b>
<b>MARTELL 'BLUE SWIFT'</b> .....	<b>16</b>
<b>DON JULIO</b> .....	<b>14</b>
<b>JIM BEAM</b> .....	<b>9</b>
<b>MAKER'S MARK</b> .....	<b>11</b>
<b>CHIVAS 12YO</b> .....	<b>11</b>
<b>THE MACALLAN 12YO</b> .....	<b>16</b>
<b>HIBIKI SUNTORY WHISKY</b> .....	<b>23</b>
<b>THE HAKUSHU WHISKY</b> .....	<b>16</b>
<b>THE YAMAZAKI 12YO</b> .....	<b>40</b>
<b>GLENFIDDICH 12 YEAR OLD</b> .....	<b>12</b>
<b>GLENFIDDICH 15 YEAR OLD</b> .....	<b>18</b>
<b>GLENFIDDICH 18 YEAR OLD</b> .....	<b>26</b>
<b>TOKI SUNTORY WHISKY</b> .....	<b>11</b>
<b>REMY MARTIN XO</b> .....	<b>40</b>
<b>HENDRICKS</b> .....	<b>13</b>
<b>ROKU GIN</b> .....	<b>13</b>

**Attention!** Some items may contain sesame seeds. **Please note:** We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills. Thank you.