

RAMBLR

Cobia Crudo, burnt butter, miso, finger lime, pink peppercorn 17

Salt & Pepper Bug Sandwich, iceberg, tartar sauce 14

Cobia Belly Char Siu Sandwich, mayo, pickles, cobia crackle 10

Steamed Zucchini Flower, scallop & prawn mousse, chilli sichuan dressing 11ea

Smoked Portobello Mushroom, shitake & black bean sauce, lemon verbena 15

Calamari Noodles, smoked bone marrow, kimchi 18

Pork & Prawn Ravioli, sweet & sour chilli, pork consommé 17

Chinese Bolognese, thick cut noodles, scallions 22

Crab Noodles, master stock, garlic butter, bottarga 30

Umami Noodles, crispy fried eggplant, pickled zucchini 22

Cumin Lamb Noodles, lamb crackle 20

BBQ Pork Belly Char Siu, scallion dressing, spiced pork sauce 30

Smoked Cauliflower, miso glaze, sugar snap & herb salad 17

Korean Style Charcoal Poussin 26

Charcoal BBQ Vegetables, lemon, macadamia cream, chilli oil 19

Kohlrabi & green papaya salad, crushed peanuts, chilli 12

Baked Egg Custard, passionfruit & blueberry caramel 15

Pear Tart Tatin, vanilla gelato 20

*menu is subject to change due to availability at market