

JIMMY WAH'S

Vietnamese cuisine with a modern Australian influence

Freshly shucked Appellation oysters, fresh lime (gf) (3)	15	Caramelised pork belly, sweet potato and turmeric puree, chilli & lychee salsa, watermelon radish	23
Tempura oysters, soy & sesame, chilli mayo, black tobiko (gf) (3)	15	Vietnamese pancake, pork & prawn, pickled cucumber, lettuce & herbs	27
Ocean trout sashimi with pickled carrot, ginger ponzu, crispy garlic and black salt (gf)	24	Market fish, yellow curry, snow peas, green beans, sprouts (gf)	39
Rice paper rolls, prawn, herb, pickled vermicelli, Sour tamarind (gf) (2)	14	Half chicken, morning glory, kaffir-lime, tamarind & coconut cream (gf)	38
Crispy spring rolls, nuoc cham (gf) (4)	16	Braised beef red curry, potato, green beans, peanuts (gf)	38
Banh Mi, tempura soft shell crab, Vietnamese slaw, coriander, chilli	17	Steamed rice (gf)	2.5pp
Pork & prawn dumpling, mirin & soy broth (4)	17	Sautéed greens, oyster sauce, chilli, fried shallot	9
Steamed buns, braised beef short rib, pickled cucumber, fried shallots (2)	13	Panko crumbed eggplant chips, mayo & hellfire oil	10
Tempura spiced cauliflower, green chilli, soy & black vinegar (gf)	16	Green papaya salad, peanuts, chilli, lime (gf)	13
Wok tossed squid, ong choy, chilli & lime (gf)	25	Can't decide? Just say, "Feed me" & the chefs will create a special menu for you - This option will apply to the whole table Add matching wine	69ea 55ea

Vegetarian options available on request.

Please advise of any dietary requirements however, trace elements may be present.

Please note, no split bills

15% surcharge on public holidays.