

Pearl

Crispy Fried Squid <i>Boom boom mayo, furikake, bonito flakes - GFO</i>	22
Duck Spring Rolls <i>Green nam jim</i>	20
Karaage Crispy Fried Chicken <i>Sriracha, maple mayo</i>	18
Tuna Tataki GF <i>Kosho paste, kewpie, yuzu flake</i>	24
Wonton Cups V <i>Eggplant, cucumber, mushrooms</i>	20
Crispy Pork Belly Bites <i>Sticky spiced hoisin sauce</i>	22
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Slow cooked Duck Leg Thai Curry GF <i>Finger lime pearls</i>	38
Master stock Pork belly <i>Green onion relish</i>	36
Australian Barramundi GF <i>Sambal mata, banana leaf, charred lime</i>	38
Crispy Tofu V <i>Green mango salad, toasted peanuts</i>	34
Wagyu Steak 250gm GF <i>Miso butter, furikaki, served medium</i>	40
Beef Rendang GF DF <i>Gippsland slow cooked beef, creamy raita and coriander</i>	38
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Stir fried Asian greens GF <i>Garlic shoot, chili, sesame</i>	12
Roast Cauliflower GF VG <i>Macadamia curry pesto</i>	12
Soba noodle salad GF / V <i>Green mango, asian greens, tamarind dressing</i>	12
Steamed or Coconut Rice GF	5
Fries with kewpie GF	8

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DESSERTS

Chef's Pannacotta 12
Seasonal ingredients - Ask the team

Rice Pudding 13
Mango puree, almond crumble, lychee

Chef's Sorbet 9
Ask the team

Affogato 15
Kahlua, Frangelico, Amaretto or Baileys shot over vanilla
Ice cream & Shot of espresso

TEA & COFFEE

Espresso 4.5

Latte 4.5

Cappuccino 4.5

Flat white 4.5

Long Black 4.5

Hot Chocolate 4.5

Tea 4.5

Chamomile, English Breakfast, Green,
Peppermint and Lemon & Ginger

Kids menu available

Card Fee Applies 10% Surcharge on Public Holiday