



SOMETHING SMALL

DUCK AND SHIITAKE SPRING ROLLS / 16.90

̄ vermicelli, hoisin, wood ear mushrooms and cucumber nuoc cham

COCONUT SQUID BITES / 16.50 / GF

tossed in seven spice, coconut and sesame, served with wasabi mayo

GINGER CHICKEN DUMPLINGS / 16.90

free range chicken ̄ fresh ginger and coriander, served in fragrant chilli oil, cassia black vinegar dressing

SEARED SESAME TUNA / 18.50 / GF

sustainably caught, rare seared yellow fin tuna, cucumber, coriander, nahm jim, coconut and lemongrass gel

KOREAN STYLE FRIED CHICKEN / 16.90

̄ sweet roasted chilli, spring onion and sesame glaze

SPICY THREE CHEESE PARCELS / 16.90 / V

̄ basil, smoked chilli, peanut and plum sauce

PEKING MUSHROOMS / 17.50 / V+

̄ hoisin, star anise, water chestnuts, dried chilli, spring onion, black vinegar, served with pancakes

STEAMED PORK BAOS / 18.00

twice cooked free range pork, fresh coriander, pickled zucchini, house made XO sauce

PORK AND CHIVE DUMPLINGS / 16.90

̄ ginger infused rice vinegar and soy sauce

STEAMED PRAWN SHUMAI / 16.90

̄ water chestnuts, garlic chives, pickled green peppercorn, wild Thai ginger, chilli and soy dipping sauce

TAKOYAKI OCTOPUS BALLS / 15.50

̄ Japanese BBQ sauce, mayo, roasted nori and bonito flakes

SOMETHING MORE

EGGPLANT SALAD / 25.90 / GF V+

̄ candied cashew nuts, mint, coriander, cherry tomatoes, palm sugar, roasted chilli paste and fresh lime juice

PORK AND PRAWN NOODLES / 29.90

wheat noodles ̄ free range ground pork, prawn, chilli, leafy greens and housemade XO sauce

ORGANIC SILKEN TOFU / 24.90 / GF V+

̄ asian cloud mushrooms, bamboo shoots, baby edamame, green onion, miso, black mustard and lemon-soy butter

TURMERIC & LEMONGRASS CHICKEN / 32.00 / G+

free range chicken ̄ shiitake mushroom, beans, yellow bean caramel and preserved coconut

TWICE COOKED PORK BELLY / 32.00

free range pork, bell peppers, broccoli shoots, water chestnuts, cloud mushrooms and palm sugar black bean reduction

FRESH GREEN PAPAYA SALAD / 23.90 / GF V+

̄ roasted peanuts, green beans, cherry tomatoes, Vietnamese mint, young carrot, coriander and spicy fish sauce

RED DUCK CURRY / 35.00 / GF

five spice, slow roasted duck, fresh pineapple, long beans, cherry tomatoes, grapes, lime leaves and fried shallots

SALMON TWO WAYS / 29.90 / GF

char grilled salmon fillet on a green tea smoked salmon salad ̄ Vietnamese mint, green banana, chilli, lime and roasted rice, tossed in hot and sour dressing

WAKANUI BEEF SHORT RIB / 36.00

slow roasted ̄ black vinegar, chilli, sweet soy, shredded bok choy, peanut and snow pea slaw

SOMETHING ON THE SIDE

BABY PERLA POTATOES / 9.50 / GF V+

roasted with massaman spices and coconut milk

FREE RANGE EGG FRIED RICE / 9.50 / GF, V+

̄ jasmine rice, garlic chives, crispy shallots

MISO BROTH / 5.50

̄ organic tofu, nori and toasted sesame seeds

EDAMAME BEANS / 8.00 / GF V+

̄ togarashi, seven spice, sea salt and sesame oil

ASIAN GREENS / 11.00 / G+ V+

changes regularly, check with waitstaff

COCONUT RICE / 4.00 / GF V+

JASMINE RICE / 3.00 / GF V+

SOMETHING SWEET

WILD GINGER BRULÉE / 16.00 / G+ V

̄ candied lychee, vanilla bean and cinnamon palmiers

BLUEBERRY SAGO / 16.00 / GF V+

coconut milk and sago pearls ̄ blueberry, star anise, black sesame brittle and coconut jam

LEMONGRASS STEAMED CAKE / 16.00 / V

banana and lemongrass steamed pudding ̄ pandan and lime curd, pistachio crisp and coconut gelato

DARK CHOCOLATE MOUSSE / 16.50 / G+ V

̄ chilli, cardamom, orange, vanilla anglaise, pistachio tuile and lychee puff

MINI TASTING DESSERT / 26.50

four delicious mini items that change daily (perfect for two people to share)

DRAGONFLY COOKBOOK
available to purchase at Dragonfly

GF	GLUTEN FREE	G+	CAN BE GLUTEN FREE
V	VEGETARIAN	V+	CAN BE VEGAN