LITTLE FISH

A little bit of this,
A little bit of that...

Our food is made for sharing, with dishes arriving as they are ready rather than all at once.
Smaller plates generally come first, followed by larger dishes and sides.

Settle in, pass things around and enjoy each plate as it lands.

Starters.

Grilled Corn — 18
Charred corn with ginger and sweet soy glaze, chilli, coriander, sesame and kewpie. **V*, DF***

Spiced Edamame — 18
Warm edamame pods tossed with garlic, ginger, chilli, miso and sesame. **VG*, DF***

Roti & Curry Sauce — 18
Warm, freshly cooked roti with fragrant coconut laksa sauce.

Oysters — Half Dozen 34 / Dozen 68
Fresh oysters with yuzu, pickled ginger and shallot mignonette. **GF*, DF* A***

Small Plates.

Little Fish Ceviche — 26
Tuna with black sesame, avocado, pickled cucumber and shallot, citrus dressing, crispy shallots and caviar. **DF* A***

Duck Spring Rolls — 26
Four crisp rolls of slow cooked duck, hoisin, vermicelli and spring onion, with plum sauce.

Salt and Pepper Squid — 26
Crisp salt and pepper squid with wasabi mayo, bean shoots, chilli and coriander. **GF*, DF* I***

Garlic and Chive Miang Dumplings — 26
Three garlic chive and rice flour dumplings with sweet soy, betel leaf and peanut coconut sauce. **VG*, DF***

Tempura Lobster Roll — 26
Tempura lobster in a soft brioche roll with tomato, Thai basil, sesame and ponzu glaze. **A***

Tempura Prawns — 29
Crisp prawns in baby cos cups with cucumber and tomato salsa, soy mayo and crispy shallots. **GF*, DF* I***

Yakitori Beef Skewers — 29
Grilled sirloin and capsicum skewers brushed with soy, mirin and sake glaze, served with slaw. **DF***

Chicken and Prawn Wontons — 26
Tender chicken and prawn wontons in a warming chicken broth with spring onion and coriander. **I***

Chicken Karaage — 26
Crisp chicken with ginger sweet soy, kewpie, chilli and coriander. **GF***

Cauliflower Karaage — 26
Crisp cauliflower with ginger sweet soy, kewpie, chilli and coriander. **V*, GF*, DF***

Bao Buns — 29
Three soft bao with your choice of gochujang chicken, char siu pork or sweet soy eggplant, with pickled cucumber, slaw and chilli mayo.
Eggplant option: V*

Steamed Momo Dumplings (6) — 26
Six steamed dumplings with a choice of cabbage and mushroom, chicken or beef, and spiced tomato sesame chutney.

Large Plates.

Chicken Chow Mein — 31
Wok tossed noodles with chicken, cabbage, carrot, bean shoots, ginger and savoury soy sauce.

Chickpea & Potato Curry — 31
Chickpeas and potato simmered with tomato, ginger, cumin and warming spices, with steamed rice. **VG*, GF*, DF***

Chicken Laska — 38
Chicken in a rich coconut laksa broth with lemongrass, galangal, chilli and lime. **GF*, DF***

Slow Cooked Beef Massaman — 38
Slow-cooked beef massaman curry with potato and onion.
GF*, DF*

Whole Fried Snapper — 48
A whole snapper, approximately 500 g, fried crisp with ginger, garlic and chilli, finished with a sweet, tangy soy sauce, coriander and bean shoots. **DF* A***

Soft Shell Crab — 48
Crisp soft shell crab with spiced Padang sauce and a bright chilli lime slaw. **GF*, DF* I***

Banana Leaf Ocean Trout — 48
A 200 g ocean trout portion grilled in banana leaf with coconut red curry and dressed Asian slaw. **GF*, DF* A***

Steak with Crying Tiger Sauce — 48
200 g eye fillet with a punchy lime, chilli, lemongrass and toasted rice dipping sauce. **GF*, DF***

Sides.

Plain Roti — 8
Warm, freshly cooked roti for tearing and sharing. **V***

Plain Steamed Rice — 6
Fluffy jasmine rice. **VG, GF, DF**

Coconut Rice — 9
Jasmine rice steamed with coconut milk and coconut.
VG*, GF*, DF*

Regular Fried Rice — 18
Wok fried rice with vegetables, warm spices and one fried egg. **V*, GF*, DF***

Special Fried Rice — 28
Please ask our team about today's special fried rice.

Asian Stir Fried Vegetables — 16
Green beans, bok choy and zucchini tossed with garlic, chilli, sesame and oyster sauce. **DF***

Kids Meals

Fried Chicken Bao — 14
Crispy chicken in a soft bao with cucumber and mayo.

Vegetarian Fried Rice — 14
Wok fried rice with vegetables and egg. **V*, GF*, DF***

Chicken Chow Mein — 14
Wok tossed noodles with chicken, cabbage, carrot and mild soy sauce.

Desserts

Coconut Brûlée — 26
Coconut and vanilla custard over black rice pudding, with rum flamed pineapple and berries. **V*, GF*, DF***

Mango and Lychee Panna Cotta — 26
Mango and lychee panna cotta with fresh fruit salsa and a golden pistachio crumb. **GF***

Fried Chocolate Ice Cream — 26
Chocolate ice cream wrapped in crisp filo, with salted caramel, Chantilly cream and berries.

Dietary Key:

A little guide
V = vegetarian. VG = vegan. GF = recipe made without gluten ingredients. DF = recipe made without dairy ingredients.
A = Australian produce. I = imported produce.
M = dish includes Australian seafood produce & imported.

A little heads-up
* Please let our team know about any allergies or dietary needs before ordering so we can help you choose.

From our shared kitchen
For meals prepared to suit an allergy, we'll check that the recipe leaves out that allergen. Our kitchen also handles nuts, shellfish, gluten, dairy, eggs, soy and sesame, so we can't guarantee there won't be traces.

Please tell us about allergies and dietary requirements when booking so we can discuss suitable alternatives.

Sunday surcharge: $4 per person.

Standard Banquet

$85 per person | Minimum two guests
Made to share, with dishes arriving as they are ready.

To begin

Spiced edamame
Chicken karaage with sweet soy, kewpie, chilli and coriander
Steamed chicken momo with spiced tomato sesame chutney
– **two per guest**
Char siu pork bao with slaw, pickled cucumber and chilli soy mayo
– **one per guest**

To share

Slow-cooked beef massaman with potato
Banana leaf ocean trout with coconut red curry and Asian slaw
Asian stir-fried greens
Roti – **two per guest**
Coconut rice

Something sweet

Fried chocolate ice cream with salted caramel, Chantilly cream and berries

Premium Banquet

$120 per person | Minimum two guests
Made to share, with dishes arriving as they are ready.

To begin

Oysters with yuzu and pickled ginger mignonette
– **one per guest**
Tempura prawns with salsa, soy mayo and crispy shallots
Chicken karaage with sweet soy, kewpie, chilli and coriander
Steamed chicken momo with spiced tomato sesame chutney
– **two per guest**
Char siu pork bao with slaw, pickled cucumber and chilli soy mayo
– **one per guest**

To share

Slow-cooked beef massaman with potato
Sliced eye fillet with crying tiger sauce
Whole fried snapper with ginger, chilli and sweet tangy soy sauce
Asian stir-fried greens
Roti – **two per guest**
Coconut rice

Something sweet

Fried chocolate ice cream with salted caramel, Chantilly cream and berries