

morsels and mouthfuls

candied spiced walnuts 4.5/bowl

edamame with pink sea salt 5/bowl

tempura Asian mushroom, soy dipping sauce and wasabi mayonnaise 3

tempura zucchini flowers, with truffled soy 4

seared scallop on the half shell with baby cress, sweet fish sauce and kaffir lime 4

chilli salt chicken wings with plum sauce 5

oysters

shucked with tamarillo, tomato seeds hibiscus syrup and scud chilli 4.5

tempura with chipotle mayonnaise and shredded iceberg 4.5

shucked with salmon roe, prawn floss and lime juice 4.5

shot with Thai spiced tomato water and chilli oil 4.5

sideline

steamed jasmine rice 3

steamed bok choy and confit garlic 6.5

roti chanai 5.5

banquets & degustations

banquets and degustations available upon request.

banquets 60/70/80

degustation 95

*mud crabs available with 24 hours notice market price

the veggie patch

rocket, watercress, snow peas, daikon, red chilli and pickled watermelon salad 14

roast Japanese pumpkin, iceberg, cherry tomato, Vietnamese mint and crushed peanuts with nuoc dham 14

grilled firm tofu marinated with chipotle chilli and salted yellow beans with heirloom tomato salad and gula melaka 17.5

the soup and noodles

udon broth w fried egg, crispy smoked salmon, tatsoi, sesame seeds and celery cress 10

sweet corn and crab soup with shao shing, white pepper and spring onion 9.5

chilled egg noodle with shitake mushroom, garlic chives, silken tofu and cucumber 14

fire and spice

malay style rendang of kipfler, purple congo and new season potatos with son-in-law egg and ground dry red chilli 24.5

yellow curry of soft shell crab, asparagus and okra with thai basil and fresh lime 33

jungle curry of chicken, chicken livers and baby corn, with betel leaf and crushed peanuts 28

2 legs

master stock quail – caramelized baby gem, prickly ash, sticky soy and green chilli sultana relish 27

twice cooked duck with coconut sambal, green beans and prik nahm pla 34.5

4 legs

free range Gippsland angus, asparagus, oyster mushrooms, edamame salsa and coffee teriyaki 44

slow roasted pork belly, jelly fish salad, sweet fish sauce, pat chun and star anise
small 17 large 26.5

roast lamb rump with banana blossom salad, thai basil and burnt chilli tamarind dressing 34

sea legs

tuna sashimi with avocado, toasted nori and balsamic wasabi dressing 20.5

lightly brined blue eye cod cooked on a Tasmanian oak plank with Korean hot bean paste butter, wakame and black fungus salad 27

grilled kingfish heads with togaroshi, ponzu, fresh lemon and shiso cress 24.5

king prawns with smashed green mango salad, scud chilli and coconut 29.5

sake steamed clams, zucchini ribbons, miso, soy and truffle oil 23.5

sake steamed clams, zucchini ribbons, miso, soy and truffle oil 25.5

room for 1 more

apple wontons with goats cheese ice cream 12.5

rum and raisin ice cream with candied coconut and banana fritter 12.5

watermelon with young coconut jelly, star anise and fresh mint 12.5

shards of bitter chocolate, peanut butter ice cream, chilli syrup and celery cress 16.5

to finish and digest

amaro montenegro / italy 8

amaro nonino / italy 9

averna / italy / 8

cambells rutherglen tokay / vic 7

chambers rutherglen muscat / vic 7

pedro ximenez / italy 8

martell vsop congac / france 16

sweet

la spinetta moscato d'asti bricco 09 / piedmont italy / 375mls 38

punt road botrytis semillon 08/ yarra via yenda nsw/ 500ml 12/50

dr loosen 'beerenauslese' 06/ mosel germany/ 375mls 15/75

coffees

espresso, short mac & ristretto 2.5

latte, cap, flat white, long black, long mac & piccolo 3.8

hot cardamon infused almond milk 4.5

syphon – a clean tea like coffee, we think it brings out the best flavours of single origins 6

coffee of the day market price

teas

lemongrass and ginger – palate cleanser 4.5

white peony – a chinese white tea 4.5

jungle green – this burmese oolong tea 4.5

green sencha – amazing japanese tea 4.5

chai – brewed using traditional methods 4.5

fresh morrocan mint - blended in house 4.5

ST. ALi Nights

