



A U S T R A L A S I A







DINING AT AUSTRALASIA

At AUSTRALASIA we celebrate modern Australian cuisine, inspired by the dazzling flavours and tastes of the Australasian region. These powerful ingredients combine with European cuisine to create innovative style in every dish.

The laid-back Australian way of life, encouraging generosity and sharing is reflected in the menu here at Australasia.

Most dishes are therefore made for sharing and we recommend three to four RAW or SMALL PLATES per person but equally you can be traditional and order a starter from the RAW or SMALL PLATES sections and a LARGER PLATE per person.

A discretionary 12.5% service charge will be added to your bill.

Our dishes may contain nuts or nut traces. You should advise your server if you have any allergies or dietary requirements.

Allergen information is available via the QR code below.



[V] Vegetarian

[Ve] Vegan





TASTING MENU

A journey through some of Australasia's most popular dishes

75 PER PERSON - minimum 2 people

All dishes listed in each wave are presented for the whole table to enjoy

Wave 01 - Sushi and Raw

Spiced Edamame Beans [Ve]

Peking Duck and Hoisin California Roll

Avocado Nigiri [Ve]

Wagyu Beef Nigiri

Poke Lettuce Wrap Salmon, prawn, tuna



Wave 02 - Robata and Tempura Selection

Seared Teriyaki Beef Scallions, sweet soy

Robata Grilled Chicken Yakitori sauce

Nobashi Prawn Tempura Tentsuyu dipping sauce, daikon

Wave 03 - Signature Selection

Sweet Thai Confit Pork Belly Curry Chargrilled pineapple, baby corn

Roasted Black Cod Miso sauce

Sticky Coconut Rice [Ve]

Bok Choi Oyster sauce

Wave 04 - Sweet Selection

The Chocolate Dome Peanut, honeycomb, salted caramel [V]



NIBBLES

Spiced Edamame Beans [Ve]	8
Tempura Popcorn [Ve]	10

RAW

Poke Lettuce Wrap Salmon, prawn, tuna	11
Beef Tataki Pickled shimeji mushrooms, sea salt	11

NIGIRI SUSHI PLATES

4 pieces

Wagyu Beef 13	Tuna Loin 11	Mixed Selection (x1 each) 12
Vegetable [Ve] 10	Prawn 11	

SUSHI ROLLS

Thai Chicken California Roll	11
Avocado and Cucumber Dragon Roll [Ve]	11
Spicy Tuna and Prawn Tempura California Roll	14
Peking Duck and Hoisin California Roll	12

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.





SMALL PLATES - VEGETABLES

Crispy Rice	Avocado, bulgogi sauce [Ve]	8
Watermelon and Papaya Salad	Little gem, shaved coconut, lime [Ve]	7
Tenderstem Broccoli	Black garlic, miso, crispy onions [Ve]	9
Steamed Bok Choi	Oyster sauce	8
Scalloped Tempura Potatoes	Truffle mayonnaise [V]	7
Roasted Baby Aubergines	Caramel miso [Ve]	11
Robata Grilled Sweet Potato	Scallions [Ve]	8

SMALL PLATES - MEAT AND FISH

Lamb and Beef Croquettes	Sweetcorn purée	15
Nobashi Prawn Tempura	Tentsuyu dipping sauce	16
Black Cod Tacos	Blue corn tortillas, miso	15
Robata Grilled Chicken	Yakitori sauce	12
Smoked Baby Back Pork Ribs	Barbecue sauce	12
Seared Teriyaki Beef	Scallions, sweet soy	15
Sea Bass and Mango	Kalamansi lime, coconut yoghurt	13
Seared King Scallop	Sweetcorn purée, pork wonton, XO sauce	16



LARGER PLATES

Sweet Thai Confit Pork Belly Curry	32
Chargrilled pineapple, baby corn, lotus leaf sticky rice	
Robata Grilled Barramundi	38
Truffled celeriac purée, artichoke, cherry tomato, yuzu dressing	
Chicken Two Ways	30
Roast chicken breast, Korean fried chicken, gochujang ketchup, bok choy, edamame beans, roast sesame sauce	
Roast Loin of Cod	37
Razor clam, cockles, chorizo, nero sauce, squid ink purée	
Half Grilled Lobster	42
Wakame, chilli and garlic butter, tempura scalloped potatoes	
Miso Roasted Black Cod	42
Bok choy, miso sauce	
Tofu and Mushroom Dumplings [Ve]	22
Shiitake mushrooms, miso purée, bok choy, mushroom dashi	
Robata Grilled English Prime Rib Eye Steak	40
Tempura scalloped potatoes, oyster mushrooms, black garlic sauce	
Sticky Coconut Rice in Lotus Leaf [Ve]	7
Seasoned Rough Cut Chips [Ve]	7





MUST HAVE DESSERTS

Signature Bento Box Sharing Dessert for Two	26
Strawberry parfait, chocolate pyramid, vanilla brûlée with mango, coconut and rose Lamington	
Strawberry Parfait	11
Yuzu sorbet, meringue crisp	
The Chocolate Dome [V]	12
Peanut, honeycomb, salted caramel	
Vanilla Brûlée [V]	11
Pineapple crisp, banana and passion fruit sorbet	
Raspberry Souffle [V]	12
Pistachio ice cream	

ARTISAN ICE CREAMS AND SORBETS

Vanilla [Ve]	4 per scoop
Coconut [Ve]	
Matcha [V]	
Chocolate [Ve]	
Banana and Passionfruit Sorbet [Ve]	
Yuzu Sorbet [Ve]	