SABA PAN-ASIAN BAR + KITCHEN SABASABASABASABASABA

APERITIF

nv laurent perrier ‘la cuvee’ champagne, reims, france	**29**	yoshinogawa yuzu, sparkling sake	**15**

SNACKS

oyster, japanese dressing, tobiko / GF DF	**7ea**
caviar oscietra prestige kaviari 30g, brioche, mascarpone	**150**
grilled king brown mushrooms, soy sesame glaze (2) / GF VG	**18**
prawn toast, sesame seed, milk bun, aioli, sriracha, chives (2)	**20**
beef kebabs, prik khing sauce, onions, chives (2) / GF DF	**20**
bay lobster roll, kimchi, cos lettuce, xo mayo	**18ea**
prawn and scallop har gow, prawn oil, chives (4) / GF DF	**22**
shiitake mushroom dumplings, chive relish (4) / VG GF	**18**

SMALL PLATES

lamb ribs, jeow bong, cucumber (2) / GF DF	**24**
compress watermelon, ponzu dressing, herbs, chilli oil / DF VG	**21**
burrata, cucumber, chilli salsa, typhoon shelter / V	**34**
hiromasa kingfish sashimi, thai pesto, ponzu pearls, japanese dressing / GF DF	**34**
frazer island spanner crab linguine, vietnamese tomato relish, chives, xo butter	**42**
kingfish and prawn’s congee, shallot relish, chilli oil / GF DF	**28**

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN VG - VEGAN

for vegan, vegetarian or seafood selections, our dedicated menus are available on request.

T&Cs: A 10% surcharge applies on Sundays and 15% surcharge applies on public holidays. Card transactions may incur a surcharge depending on card type. Menu items may change seasonally.

LARGE PLATES

roast japanese pumpkin, yellow curry, asian herbs, fried garlic / GF DF VG	**32**
caramelize vietnamese half chicken, lemongrass, chilli salsa / GF DF	**44**
bangalow chinese BBQ pork belly, gai lan, soy glaze, pickled carrots / GF DF	**40**
steam barramundi, soy sesame dressing, chilli, shallots / GF DF	**42**
riverina 300g black angus striploin MB2, sesame jeow bong, shallot relish / GF DF	**46**
icon 300g wagyu 9+ striploin, sesame, garlic, truffle jus / GF DF	**98**
1.2k southern range tomahawk, sesame garlic confit, asian slaw, truffle jus / GF DF	**189**
whole australian rock lobster linguine, xo butter, tomato, fermented chilli	**230**

SIDES

chilli sesame pickled cucumber salad, asian herbs / VG GF	**12**
cos salad, herb oil, tiger sauce, parmesan, typhoon shelter / V	**12**
fried chat potatoes, herb and garlic oil / VG GF	**14**
steam gai lan, soy sesame glaze, fried garlic / VG GF DF	**12**
steam rice / VG GF	**5**

BANQUETS

minimum 2 people, the entire table must participate

breezy 6 Course $94pp

hiromasa kingfish sashimi, thai pesto, shallot vinegar pearls, japanese dressing / GF DF

bay lobster roll, kimchi, cos lettuce, xo mayo

prawn toast, milk bun, chives, siracha, aioli

lamb ribs, jeow bong, cucumber / GF DF

riverina 300g black angus striploin MB2, sesame jeow bong, shallot relish / GF DF

vietnamese tiramisu, whipped condensed milk / V or creme brulee / GF V