

SWEETWATER

At Sweetwater our dishes are designed with a strong focus on modern Asian cuisines, influenced by seasonality, locally sourced ingredients and diversity in flavours, colours and textures. All food is designed to share to create a fun and interactive dining experience.

VEGAN MENU

CHEFS FEED ME MENU (per person) \$60

SMALLS

Tempura eggplant, chilli caramel, furikake spice, Asian herbs	\$16
Steamed mushroom dumplings, Hunan chill dressing (4)	\$15
Sesame glazed cauliflower, roasted cashew cream, garlic chips	\$16
Summer beets, tofu curd, shiso caramel, crispy sambal	\$17

BIG

Asian mushrooms, hor fun noodle, bamboo shoot, roast peanut dressing	\$32
Thai green curry, purple eggplant, baby corn, water chestnut	\$31

SIDES

Steamed Asian broccoli, aromatic oyster glaze	\$10
Green papaya salad, coriander, tamarind, roasted rice	\$10
Fragrant turmeric rice, cherry tomato, garlic shoot, crispy sambal	\$12

Please inform your waitperson of any dietary requirements or allergies prior to ordering



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COELIAC MENU

CHEFS FEED ME MENU (per person) \$60

SMALLS

Freshly shucked oyster, prik nam pla (ea)	\$ 4
Sesame glazed cauliflower, roasted cashew cream, garlic chips	\$16
Summer beets, tofu curd, shiso caramel, crispy sambal	\$17
Pan seared cuttlefish, chilli jam	\$16
Citrus and chilli cured salmon, pickled radish, anise, chive emulsion	\$19
Seared Hervey Bay scallop, candied garlic jam (3)	\$18
Karaage chicken wings	\$15
Shredded sticky beef, bean shoot, cherry tomato, soft herbs	\$17

BIG

Asian mushrooms, hor fun noodle, bamboo shoot, roast peanut dressing	\$32
Thai green curry, purple eggplant, baby corn, water chestnut	\$31
Grilled barramundi, black vinegar, chilli relish, mango-coriander sambal	\$34
Crispy pork belly, house cucumber pickle, karashi mustard dressing	\$34
Massaman curry of boneless beef ribs, charred shallot, kipfler potato	\$35
Grilled sirloin, pickled onion, black bean pepper sauce	\$36

SIDES

Steamed Asian broccoli, aromatic oyster glaze	\$10
Green papaya salad, coriander, tamarind, roasted rice	\$10
Fragrant turmeric rice, cherry tomato, garlic shoot, crispy sambal	\$12

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ONION AND GARLIC FREE MENU

CHEFS FEED ME MENU (per person) \$60

SMALLS

Freshly shucked natural oyster (ea)	\$ 4
Tempura eggplant, chilli caramel, furikake spice, Asian herbs	\$16
Summer beets, tofu curd, shiso caramel, crispy sambal	\$17
Salt and pepper cuttlefish, chilli	\$16
Karaage chicken wings, honey, chilli-soy	\$15
Shredded sticky beef, bean shoot, cherry tomato, soft herbs	\$17

BIG

Grilled barramundi, black vinegar, chilli relish, mango-coriander sambal	\$34
Crispy pork belly, house cucumber pickle, karashi mustard dressing	\$34
Grilled sirloin, black bean pepper sauce, Asian greens	\$36

SIDES

Steamed Asian broccoli, aromatic oyster glaze	\$10
Green papaya salad, coriander, tamarind, roasted rice	\$10

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