

# 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.*

## **CHEFS FEED ME MENU** (per person) \$60

### **SMALLS**

Freshly shucked oyster, prik nam pla (ea)	\$ 4
Tempura eggplant, chilli caramel, furikake spice, Asian herbs	\$15
Steamed mushroom dumplings, Hunan chilli dressing (4)	\$15
Sesame glazed cauliflower, roasted cashew cream, garlic chips	\$15
Summer beets, tofu curd, shiso caramel, crispy sambal	\$17
Salt and pepper cuttlefish, spring onion, chilli, aioli	\$15
Steamed prawn and ginger dumplings, black vinegar, chilli oil (4)	\$16
Citrus and chilli cured salmon, pickled radish, anise, chive emulsion	\$19
Tempura soft shell crab, lime and chilli caramel, hot and sour salad	\$18
Seared Hervey Bay scallop, candied garlic jam, coriander crumb (3)	\$18
Karaage chicken wings, honey, chilli-soy	\$15
Crispy chicken and water chestnut wontons, house satay (4)	\$16
Red curry spiced beef murtabak, onion and coconut jam	\$15
Pork and garlic chive pot sticker dumplings, char siu caramel (4)	\$16
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
Karaage chicken, kimchi pancake, gochujang aioli, house pickle	\$35
Massaman curry of boneless beef rib, charred shallot, kipfler potato	\$35
Grilled sirloin, pickled onion, black bean pepper sauce	\$36
Five spiced duck breast, plum and chilli caramel, panko coconut rice	\$38

### **SIDES**

Zucchini and coriander fritters, chilli and roasted cumin salt	\$10
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*

