LET LUCY CHOOSE

VEGAN LUCY - \$58 PP | 5 PLATES - \$68 PP | 7 PLATES - \$78 PP

BITES

LARGER

PACIFIC OYSTERS, PONZU, LUCY'S SRIRACHA OR NATURAL
CARAMELISED TOFU BETEL LEAF, PINEAPPLE, CHILLI
CRISPY RICE AND SMOKED TROUT BETEL LEAF
KINGFISH SASHIMI, GREEN NAM JIM, COCONUT & THAI BASIL
YELLOWFIN TUNA SASHIMI, KOMBU DRESSING, PICKLED RADISH, SHISO
TEMPURA PRAWN BETEL LEAF, PONZU (3 PIECES)
FRIED CHICKEN RIBS, SOUR PLUM, LEMON AND KEWPIE
GREEN PAPAYA SALAD, SHRIMP, CHILLI & LIME
TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE
BLACK PEPPER CALAMARI, GALANGAL DRESSING, ROASTED RICE, THAI BASIL
SCALLOP FRIED RICE, CHILLI JAM

DUMPLINGS & BUNS

PRAWN & SPINACH CRYSTAL SKIN DUMPLING, RED VINEGAR DRESSING
BARRAMUNDI & SCAMPI WONTONS, SPRING ONION GINGER DRESSING
SHITAKE AND CABBAGE GYOZA, SESAME VINEGAR
LUCY'S SOFT SHELL CRAB JIANBING
CRISPY PORK BUN, HOUSE MADE KIMCHI, SRIRACHA MAYO
FRIED CHICKEN BUN, GOCHUJANG, PICKLED RADISH

\$5.5 EA	DRUNKEN CHICKEN, SHAD XING WINE, GREEN ONION DRESSING	\$26	
\$7 EA	STEAMED COD, STIR FRIED WATER SPINACH, SMOKING SESAME OIL	\$40	
\$10 EA	CAPE GRIM SHORTRIB RENDANG, TURMERIC PICKLES, JASMINE RICE	\$48	
\$26	SRI LANKAN KEDALA DAHL, BRINJAL PICKLE AND FRESH COCONUT SAMBAL	\$34	
\$27	PORK HOCK, APPLE KIMCHI PANCAKES & HOISIN	\$46	
\$19	CHILLI & BLACK PEPPER SPICED DUCK, PLUM & GINGER, LETTUCE & PICKLES	\$42	
\$20	MARKET FISH - SEASONAL FILLET OR WHOLE FISH	\$MP	
\$18	01050		
\$19	SIDES		
\$22	STEAMED JASMINE RICE	\$4	
\$24	SPICED GREEN APPLE COLESLAW	\$12	
	ROTI BREAD / WITH SATAY	\$5 / \$9	
	ASIAN GREENS, GARLIC & OYSTER SAUCE	\$16	
\$18	CRUSHED CUCUMBER, PEANUT CHILLI CRUNCH	\$14	
\$16	0W/FFT0		
\$16	SWEETS		
\$18	DARK CHOCOLATE PAVE, CHERRY FOAM, COCONUT SORBETF	\$17	
\$9 EA	BANANA FRITTERS, VANILLA ICE CREAM	\$16	
\$9 EA	VIETNAMESE COFFEE ICE CREAM, SAGO, CHINESE DONUTS	\$16	
	ICE CREAM OF THE DAY - PER SCOOP	\$5	



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\$16
\$16
\$5

LET LUCY CHOOSE

SAMPLE **VEGAN BANQUET**

\$58 PP

CARAMELISED TOFU BETEL LEAF PICKLED CUCUMBER, SHITAKE, SOY AND SESAME TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE PANFRIED MUSHROOM AND CHIVE DUMPLINGS, SICHUAN SOY SRI LANKAN KEDALA DAHL, BRINJAL PICKLE & FRESH COCONUT SAMBAL

SAMPLE **5 PLATE BANQUET MENU**

\$68 PP

SNAPPER SASHIMI, KOMBU DRESSING POACHED PRAWN SALAD, COCONUT NOUC CHAM PORK AND CABBAGE WONTON, LAO GAN MA PANFRIED BARRAMUNDI, STAR ANISE BROTH **SRI LANKAN STYLE BEEF CURRY**

SAMPLE **7 PLATE BANQUET MENU**

\$78 PP

SNAPPER SASHIMI, KOMBU DRESSING TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE POACHED PRAWN SALAD, COCONUT NOUC CHAM PORK AND CABBAGE WONTON, LAO GAN MA TEMPURA PORK AND EGGPLANT, SWEET GARLIC OYSTER SAUCE PANFRIED BARRAMUNDI, STAR ANISE BROTH **SRI LANKAN STYLE BEEF CURRY**



10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS. ALL CARD TRANSACTIONS INCUR A 1.2% SURCHARGE.