

DUO MENU

12pm-3pm | 5pm-9pm

Signature Light Meals

Spicy pork & chives wonton soup, topped with egg ribbons, spring onions, chilli oil **16 (DF)**
Crispy eggplant, fragrant Sichuan sticky sauce, pickled ginger **(must-try) 16 (VG,DF)**
Chinese fried chicken, Sriracha mayo, crushed chilli peanuts **18 (DF)**
Pork belly bao buns(x2), cucumber, chilli peanuts, Hoisin & Korean chilli sauce **16 (DF)**
Steamed dumplings: Pork & prawn | Chicken & mushroom | Vegetarian (Vegan)
freshly made daily, served with crushed chilli peanuts, spring onions, spicy vinaigrette sauce **16**

Asian inspired Mains

Thai yellow curry, roasted pumpkin, fried tofu, vegetables, cashew nuts, steamed rice **24 (VG,GFA)**
Beef cheek and potatoes massaman curry, Chinese pancake steamed rice **30 (GFA)**
Sweet & sour pork, capsicum, pineapples, onion, steamed rice **25 (DF)**
Braised Shanghai pork belly, seasonal broccoli and rice **28 (DF)**
Mongolian stir-fried lamb, cumin, chilli, onion, capsicum, Asian green, steamed rice **28 (DF)**
Lamb Dan Dan noodles, cucumber, spring onion, housemade chilli peanuts, chilli oil **21 (DF)**
Steamed salmon fillet, seasonal broccoli and rice **30 (DF,GFA)**

Craft Asian Burgers

Katsu chicken burger, onion ring, Korean Gochujang sauce, cheese, Asian slaw, French fries **21**
Hereford beef burger, onion ring, Sriracha mayo, cheese, Asian slaw, French fries **21**

Sides

Steamed seasonal vegetables, sesame oil dressing **10 (VG,GF,DF)**
French fries, aioli & ketchup **8 (VG)**
Polenta fries, mayo, parmesan cheese **10 (VG)**
Fried wontons, Thai sweet chilli sauce **12 (DF)**
Asian slaw, Sriracha sauce, lemon vinaigrette dressing **8 (VG,GF,DF)**
Steamed rice **4 (VG,GF,DF)**

Desserts

Ice cream sundae, New Zealand made Doris plum & vanilla ice cream, served on cookie crumble **12 (GFA)**
Chia seeds pudding, coconut cream, soy milk, organic syrup, topped with almond praline **12 (DF, GFA)**
DUO cheesecake, served with New Zealand premium ice cream **15**

GF: Gluten free | GFA: Gluten free available
DF: Dairy Free | VG: Vegetarian

