

# brick bistro bar

## ASIAN FUSION

our menu is designed to be shared & some dishes may  
not arrive in the order in which you placed them

please let us know if you prefer a more  
traditional style of dining

we recommend 2 - 4 plates between two people

### bites

<b>edamame (salted soy beans) (v, gf)</b>	6
<b>oysters (gf)</b>	
fresh - rice wine vinegar, eschalot, lemon	3ea
tempura - wasabi mayo, pickled ginger	4ea
kilpatrick - korean spicy style	4ea
<b>scallops (gf)</b>	
hervey bay scallops in half shell, wasabi nori butter, ponzu	4ea
<b>san choy bau (lettuce cups)</b>	
vego - tofu, chestnuts, cabbage (v)	6ea
duck - roasted pulled duck, kim chi	6ea

### medium

<b>dumplings (5)</b>	15
pork & chive, pan fried & steamed, ponzu sauce, chilli oil	
<b>bao buns (2)</b>	16
spicy chicken, kim chi, edamame	
<b>peking duck pancakes (3)</b>	21
hoisin sauce, shallots, pickled cabbage, cucumber	
<b>chao tom sticks (3)</b>	15
prawn & chicken mix w/ chilli, coriander, garlic, on sugar cane skewers	
<b>calamari (gf)</b>	16
crispy calamari, chilli & lime salt, lemongrass caramel, black sesame seeds, coriander & mint	

### larger

<b>roast duck salad</b>	26
crispy noodles, nim jam, green mango	
<b>crispy pork belly</b>	26
shitake mushroom & soba noodle broth, prawn & chilli oil on side	
<b>local seafood laksa (gf)</b>	28
burnt shallots, greens, coriander, coconut lime cream	
<b>petite beef medallions (gf)</b>	24
de glazed jus, watercress, cooked medium rare	

### sides

<b>fries w/ wasabi mayo &amp; nori salt (v, gf)</b>	6
<b>kim chi &amp; green mango salad (v, gf)</b>	6
<b>sauteed seasonal greens (v, gf)</b>	6
<b>steamed jasmine rice (v, gf)</b>	4