

Entrée

Beef & Pork Mandoo (5 pieces)	8.5
Homemade pan-fried dumpling mix of Beef, pork, Kimchi, tofu, beansprout, chive, and served with soy sauce.	
Fried Vegetables (3 pieces) (V)	7.5
Bunch of fried vegetables (sweet potato, pumpkin, carrot, onion) with light soy dressing.	
Kimchi Jeon (Kimchi pancake)	8
Crispy and spicy Kimchi pancake.	
Haemul Jeon (Seafood pancake)	8
Savoury seafood pancake made with marinara mix and spring onion.	
Sweet Chilli Chicken Wings (4 pieces)	7.5
Fried chicken wings marinated in herbs and fruits, and served with special sweet chilli sauce.	
Fried Prawn (3 pieces)	8.5
Crumbed prawn served with lemon vinegared mayo sauce.	
Teok Bok Ggi (V) 	12.5
Korean traditional spicy rice cakes stew.	

***Special dietary options are available,
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Grill Platter (2~3 serve)

99

3 types of grilled meats on the plate and served with 9 different types of seasonal side dishes and Chef Kim's fried rice*

LA Galbi

Marinated Murray Bridge LA beef short ribs in Chef Kim's special soy sauce made with fruits.

Maeun Sapgyp

Marinated pork belly in Chef Kim's special chilli sauce made with fruits.

Dak Gui

Grilled chicken thigh.

Salad

Fresh Cabbage Salad (GF)

9.5

Fresh napa cabbage with red & green capsicum, Korean date, chive, purple onion and pine nut dressed in sweet & tangy spicy sauce.

Doen Jang Rocket Salad (V)

8

Rocket Salad with soybean dressing.

Geot jeo ri (Spicy lettuce salad) (GF)



8


Bright, spicy, and lightly seasoned lettuce salad with chilli light dressing.

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Main

Bul Go Ggi (Marinated beef) *with noodles available for \$3 extra* **21.5**

Stir-fried marinated beef with different types of mushroom.

Jae Yuk (Spicy pork)  *with noodles available for \$3 extra* **21.5**

Stir-fried pork, marinated in spicy sauce, with carrot, onion, cabbage, and spring onion in chilli sauce.

Spicy Squid  *with noodles available for \$3 extra* **21.5**

Stir-fried squid with pea, broccolini in chilli sauce.

Spicy Chicken  *with noodles available for \$3 extra* **21.5**

Stir-fried Chicken thigh fillet in spicy sauce with sweet potato and rice cake.

Dak Manul (Garlic chicken) SIGNATURE!! **25.5**

Pan-fried chicken, marinated in crushed fresh garlic, with special soy sauce. It is crispy and juicy chicken served with fresh salad.

Galbi Jjim (Braised short ribs) **27.5**

Braised Murray Bridge ribs in homemade soy sauce, corn, carrot, pumpkin, and potato.

Bossam (Slow cooked pork belly) **24.5**

Slow cooked pork belly, iceberg lettuce, spicy salad, and Ssam-jang (soybean paste sauce).

Grilled Salmon **28.5**

Grilled Atlantic Salmon, marinated in soybean paste, with potato, carrot, pumpkin, broad beans.

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Soup (served with a bowl of steam rice)

Sam-gae Tang (Korean ginseng chicken soup) 29.8

Whole young chicken stuffed with ginseng, jujube(Korean dates), ginkgo and garlic. It is widely recognized as an energy-boosting soup.

Soondoobu Jjigae (Spicy soft tofu stew) 19.5

Options to choose with beef/pork/seafood

Silken tofu, mushroom, zucchini, onion, spring onion, poached egg in spicy sauce.

Seolleong Tang (Beef bones soup) 17

Nutritious soup made from ox bones and brisket. It is simmered over a low flame overnight to allow the flavour to be gradually extracted from the bones. It has a milky and silky appearance and rice cakes and thin noodles included.

Kimchi Jjigae (Spicy kimchi stew) 17

Korean transitional Kimchi stew with pork belly.

Mandoo Soup (Dumpling soup) 17

Homemade dumpling soup with vegetables and rice cakes.

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Rice/Noodles

Dolsot Bibimbap (V/GF) 19

The most popular Korean Rice dish served on stone pot, topped with bean sprout, carrot, cabbage, red cabbage, shitake mushroom, radish, zucchini and fried egg on the top. Served with chilli sauce on the side.

Option to add

Prawn	3.5
Beef/Chicken/Tofu	2.5

Chef Kim's Fried Rice (V/GF) 12

Fried rice with vegetables and egg crepe on top

Jap Chae (Sweet potato noodles) (V/GF) 18

Stir-fried sweet potato noodles with mushrooms, spinach, carrot, onion in homemade soy sauce.

Option to add

Seafood (prawn, squid, mussel)	4
Beef	2.5
Tofu	2.5

Extra Sides

White Rice 3

Brown Rice 3

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Dessert

Green Tea Ice-cream (V/GF)	8.5
Combination of green tea & vanilla ice cream served with Korean style sweet red bean.	
Mat Tang (V/GF)	8.5
Honey glazed sweet potato served with vanilla ice-cream.	
Honey Ginger Cookies (V)	8.5
Fried ginger cookies coated with honey syrup served with vanilla ice-cream.	
Homemade Citron Mud Cake (V/GF)	8.5
Served with citron syrup and vanilla ice-cream.	
Ho Teok (V)	8.5
Korean sweet pancake with brown sugar syrup	

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