

To Start

‘Appellation Oyster’ Merimbula, served natural (minimum order 2)	7	
	each	
‘Hiramasa Kingfish’ cured silver skin, white soy yuzu, Salmon roe wakame (df)	29	
‘Queen Scallop’ house made XO sauce, mung bean noodles, (df)	18	
Salmon roe (minimum order 2)	each	
‘Kombu Prawn’ Skull Island king prawn, XO kombu butter (gf)	18	
salmon roe, Vietnamese mint (minimum order 2)	each	
‘Beef Pho Tartar’ Phoenix M9 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)	29	
‘Pork Belly bao’ Crispy sticky pork belly, cucumber, spicy mayo (minimum order 2)	15	
	each	
‘S&P Calamari’ Shark Bay calamari, typhoon shelter, garlic, sate mayo (df)	28	
‘Bo La Lot’ Wagyu mince, betel leaf, onion, pickled leek, peanuts (df)	15	
lettuce, pineapple, vermicelli sheet (minimum order 2)	each	
‘The D’s Spring Roll’ king prawn, Japanese scallop, edamame, XO mayo (df)	12	
(minimum order 2)	each	
‘Chicken Wings’ stuffed chicken, king prawn, caramelised demi-glaze, chilli, shallot (gf)	15	
(minimum order 2)	each	
‘Prawn Toast Carviar’ mixed herbs, coriander, perilla, mints, sesame (df)	26	
wasabi mayo (4 Pieces)		
‘Banh Khot’ coconut and turmeric pikelets, prawn, coconut milk	29	
flying fish roe (df)(gf) (7 pieces)		
‘Toothfish Dumpling’ King prawn, toothfish, supreme chicken broth, coriander (df)	22	

Premium Australia Live Seafood

‘XO Live Pipis’ Eyre Peninsula Live Goolwa Pipis (df)	48	81
fresh coriander and chilli	300gr	600gr
Add rolled rice noodle +10		
‘Live MudCrab’ Mudcrab served w/your choice of sauce	89	150
Steamed with ginger and shallot/Housemade XO sauce /salt and pepper	800gr	1kg
Add noodle mungbean noodle/eFu noodle +10		
‘Live Lobster’ Chinese eFu noodles served w/your choice of sauce	98	188
Housemade XO sauce (df)	half	whole
Garlic Butter (gf)		

(gf) = gluten free (df) = dairy free
(vg) = vegan (vgo) = vegan option
(v) = vegetarian (vo) = vegetarian option

In Between

‘Glacier 51 Toothfish’ 120gr white miso caramel, wakame, chive (df)(gf)	49	
‘Seafood Clay Pot’ King prawn, Japanese scallop, calamari, snow fungus (df)	54	
Shitake, ginger and shallot		
‘The D’s Duck’ 7 days dry-aged roast duck served two styles (df)	76	120
- Peking, cucumber, shallot, bao, hoisin	half (6 baos)	whole (12 baos)
- duck salad		
‘T-Bone M3+’ Jack Creek, hibachi, house dry-aged, rosemary, jus	23	
mixed herb salad (dfo)(gfo)	per 100gr	
‘Wagyu Noodles’ Blackmore MB9 Wagyu, Ramen, egg yolk (dfo)	38	
‘Sweet & Sour Chicken’ free-range, honey lemon glaze, charred pineapple	29	
crispy butter plantain, sesame (gfo)(dfo)		
‘Crispy Eggplant’ tempura, sweet & sour sauce, coriander, chill, sesame (vg)(df)	29	
‘Broccolini, sugar snap’ typhoon shelter, ginger (vgo)(df)	28	
‘Duck Salad’ in house roast duck, banana blossom, seaweed (df)(gf)	29	
sesame, Vietnamese mint		
‘Papaya Salad’ Thai green mango, peanuts, prawn cracker (vgo)(df)(gf)	29	
Vietnamese mint, chilli		
‘Kungpao Mock Chicken’ shallot, chilli, coriander, peanut (vg)	29	
‘Edamame Rice’ spinach fried rice, broccoli, edamame, egg (v)(vgo)(gf)	24	29
	Small	Large
‘The D’s Fried Rice’ Alaskan king crab, Japanese Scallop, prawn, corn	39	44
egg, supreme sauce, Flying fish roe (gf)(df)	Small	Large
‘Banh Xeo’ coconut and turmeric crepe, onion, bean sprouts (df)(gf)(vgo)	22	
Prawn	10	
Pork	9	
Chicken	9	
Duck	12	
Mushroom	9	
‘Steam rice’	6	
	Per person	

