



Experience the flavours of Contemporary Asian cuisine at The D's Bar & Dining.

We encourage our guests to embrace the customary approach to sharing dishes. Our menu features familiar staples infused with traditional and modern techniques dedicated to preserving the freshness and nuances of our local produce.

We cannot guarantee our dishes are 100% allergen-free as we use allergens in our kitchen.

If you have any specific dietary requirements, please contact our staff.

No alterations to the menu. Prices are subject to change without notice. All credit transactions incur a surcharge at our lowest cost of acceptance. Cakeage fee \$4pp. No BYO

GROUPS OF 8 & ABOVE are subjected to our SET MENU & 10% SERVICE FEE.

10% SURCHARGE is added to SUNDAYS & 15% on PUBLIC HOLIDAYS.

#meetatds

To Start

'Appellation Oyster' Merimbula, served natural (minimum order 2)

'Hiramasa Kingfish' cured silver skin, white soy yuzu, Salmon roe wakame (df)

'Queen Scallop' house made XO sauce, mung bean noodles, (df)
Salmon roe (minimum order 2)

'Kombu Prawn' Skull Island king prawn, XO kombu butter (gf)
salmon roe, Vietnamese mint (minimum order 2)

'Beef Pho Tartar' Phoenix M9 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)

'Pork Belly bao' Crispy sticky pork belly, cucumber, spicy mayo (minimum order 2)

'S&P Calamari' Shark Bay calamari, typhoon shelter, garlic, sate mayo (df)

'Bo La Lot' Wagyu mince, betel leaf, onion, pickled leek, peanuts (df)
lettuce, pineapple, vermicelli sheet (minimum order 2)

'The D's Spring Roll' king prawn, Japanese scallop, edamame, XO mayo (df)
(minimum order 2)

'Chicken Wings' stuffed chicken, king prawn, caramelised demi-glace, chilli, shallot (gf)
(minimum order 2)

'Prawn Toast Carviar' mixed herbs, coriander, perilla, mints, sesame (df)
wasabi mayo (4 Pieces)

'Banh Khot' coconut and turmeric pikelets, prawn, coconut milk
flying fish roe (df)(gf) (7 pieces)

'Toothfish Dumpling' King prawn, toothfish, supreme chicken broth, coriander (df)

Premium Australia Live Seafood

'XO Live Pipis' Eyre Peninsula Live Goolwa Pipis (df)
fresh coriander and chilli
Add rolled rice noodle +10

'Live MudCrab' Mudcrab served w/your choice of sauce
Steamed with ginger and shallot/Housemade XO sauce /salt and pepper
Add noodle mungbean noodle/eFu noodle +10

'Live Lobster' Chinese eFu noodles served w/your choice of sauce
Housemade XO sauce (df)
Garlic Butter (gf)

7 each
29
18 each
18 each
29
15 each
28
15 each
12 each
15 each
26
29
22

48
300gr
81
600gr

89
800gr
150
1kg

98
half
188
whole

In Between

'Glacier 51 Toothfish' 120gr white miso caramel, wakame, chive (df)(gf)

'Seafood Clay Pot' King prawn, Japanese scallop, calamari, snow fungus (df)
Shitake, ginger and shallot

'The D's Duck' 7 days dry-aged roast duck served two styles (df)
- Peking, cucumber, shallot, bao, hoisin
- duck salad

'T-Bone M3+' Jack Creek, hibachi, house dry-aged, rosemary, jus
mixed herb salad (dfo)(gfo)

'Wagyu Noodles' Blackmore MB9 Wagyu, Ramen, egg yolk (dfo)

'Sweet & Sour Chicken' free-range, honey lemon glaze, charred pineapple
crispy butter plantain, sesame (gfo)(dfo)

'Crispy Eggplant' tempura, sweet & sour sauce, coriander, chilli, sesame (vg)(df)

'Broccolini, sugar snap' typhoon shelter, ginger (vgo)(df)

'Duck Salad' in house roast duck, banana blossom, seaweed (df)(gf)
sesame, Vietnamese mint

'Papaya Salad' Thai green mango, peanuts, prawn cracker (vgo)(df)(gf)
Vietnamese mint, chilli

'Kungpao Mock Chicken' shallot, chilli, coriander, peanut (vg)

'Edamame Rice' spinach fried rice, broccoli, edamame, egg (v)(vgo)(gf)

'The D's Fried Rice' Alaskan king crab, Japanese Scallop, prawn, corn
egg, supreme sauce, Flying fish roe (gf)(df)

'Banh Xeo' coconut and turmeric crepe, onion, bean sprouts (df)(gf)(vgo)
Prawn
Pork
Chicken
Duck
Mushroom

Steam rice



49

54

120

half (6 baos) whole (12 baos)

23

per 100gr

38

29

29

28

29

29

29

29

24

29

Small Large

39 44

Small Large

22

10

9

9

12

9

6

Per person

\$95pp Chef Selection Set Menu

'Hot Edamame' shichimi togarashi (gf)(vg)

'Beef Pho Tartar' Phoenix M8 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)

'The D's Spring Roll' king prawn, Japanese scallop, edamame, XO mayo (df)

'T-Bone M3+' Jack's Creek, hibachi, house dry-aged, Jus, mixed herb salad (dfo)(gfo)

'Edamame Rice' spinach fried rice, broccoli, snow pea, egg (v)(vgo)(gf)

'Banh Flan' housemade creme caramel egg custard (v)

\$135pp Seafood Set Menu

'Appellation Oyster' Merimbula, served natural (df)(gf)

'Hiramasa Kingfish' cured silver skin, white soy yuzu, trout roe, watermelon radish, wakame (df)(gf)

'Queen Scallop' house made XO sauce, mung bean noodles Salmon roe (df)

'Chicken Wings' stuffed chicken, prawn, caramelise demi-glace, coriander, peanuts (gf)

'Lobster Noodles' Wok fried Chinese yi mein noodles served w/your choice of Garlic Butter or Housemade XO sauce.

'Banh Flan' housemade creme caramel egg custard (v)

\$180pp Premium Set Menu

'Appellation Oyster' Merimbula, served natural (df)(gf)

'Queen Scallop' house made XO sauce, mung bean noodles, Salmon roe (df)

'MubCrab Noodles' Wok fried Chinese yi mein noodles served w/your choice of Garlic Butter or Housemade XO sauce.

'T-Bone M3+' Jack's Creek, hibachi, house dry-aged, Jus, mixed herb salad (dfo)(gfo)

'Broccolini, sugar snap' white soy, typhoon shelter, ginger (vgo)(df)

'Pandan Fried Ice Cream' butterscotch popcorn, peanut (v)