

MENU

Supernormal is an inspired interpretation of our favourite Asian eating experiences. Influenced by the cuisine and restaurants of Tokyo, Shanghai, Seoul and Hong Kong, classic dishes are revisited and some new favourites born.

MENU BANQUET

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Sesame flatbread, spinach & nori oil
9

Pacific oyster, lime mignonette
4

Fukujinzuke pickled vegetables - cucumber, baby corn & shiitake
10

Korean rice cakes, sweet chilli & sesame
12

Marinated Goolwa pipis, spring onion, ginger
12

Raw kingfish, fermented green chilli, buttermilk dressing
21

Cucumber salad, king prawns, mint yoghurt & sesame
28

Heirloom tomato, silken tofu, kombu & yuzu kosho
19

New England lobster roll
18

Vegetable dumplings 6pc
15

Prawn & chicken dumplings, chilli & vinegar sauce 6pc
16

Duck bao - twice-cooked duck leg, vinegar & plum sauce
29

Pan fried blue eye fillet, sugarloaf cabbage, brown butter & white soy
44

Slow-cooked lamb shoulder, eggplant, Yuxiang sauce, crispy garlic
49

Blackmore Wagyu marble score 9+, tosa joyu, daikon
200g rump, 46
200g striploin, 120

Steamed Japanese short grain rice
5

Cos heart salad, ginger dressing
10

Sautéed greens, black bean vinaigrette
12

Peanut butter parfait, salted caramel & soft chocolate
17

Baked meringue, rose cream, raspberries
18

MENU BANQUET

Our banquet menu features some favourite dishes from our à la carte menu, as well as some exclusive items selected by the kitchen.

BANQUET

75 per guest

Pacific oyster, lime mignonette

Nori cracker, avocado & chives

Marinated Goolwa pipis, spring onion, ginger

Raw kingfish, fermented green chilli, buttermilk dressing

Heirloom tomato, silken tofu, kombu & yuzu kosho

Prawn & chicken dumplings, chilli & vinegar sauce

Pan fried blue eye fillet, sugarloaf cabbage, brown butter & white soy
or

Slow-cooked lamb shoulder, eggplant, Yuxiang sauce, crispy garlic

Peanut butter parfait, salted caramel & soft chocolate