

MODU

BAR & KITCHEN

Modu Signature Oysters

Natural + Yuzu Mignonette (3)(gfr)(df) \$15

Grilled + Garlic + Chilli + Coriander (3)(gfr)(df) \$16.5

Grilled + Citrus Ponzu + Daikon + Dill (3)(df) \$16.5

Grilled + Aburi Szechuan + Cheese (3)(gf) \$16.5

House Pickles \$9

Selection of house-made pickles & crackers

Modu Signature Charcuterie Board \$40

Selection of house-cured meat served with liver pate, pickles and crackers

“Feed Me Please” \$8opp

Feeling indecisive?

Leave us to do the deciding for you with our kitchen's favourite dishes while you sit back and focus on having a good time

*(whole table must participate)

Smaller

Crispy Chicken Crackling \$15

Parmesan + Nori

Godmother Chips \$12 (v)(df)

Peanuts + Godmother Aioli

Mala Spicy Fried Wings \$18

Mala Numbing Spiced

Peking Duck Breast Taco (2) \$24

Five Spiced + Daikon + Pear & Hoisin Dressing + Nori Shells

Singapore Chilli Crab Dumpling (4) \$24

Tomato jam

Wagyu Open Gyoza (3) \$24

Tare-Braised + Truffle Oil

Raw Geraldton Kingfish \$29 (gfr)

Wasabi Citrus + Leek Oil + Glass Noodle

Loaded Prawn Toast \$24

Pork Floss + Apricot Glaze + Fresh Herbs

Charred Salad \$15 (v)(gf)

Baby Lettuce Heart + Broccolini + Miso & Mustard Emulsion + Shaved Parmesan

Grilled Baby Eggplant \$19 (vg)(gf)

House Vegan XO Sauce

(gfr) Gluten Friendly (gf) Gluten Free (vg) Vegan (v) Vegetarian (df) Dairy Free

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Larger

Chic Katsu Sando \$27

Chicken Maryland + Porcini Butter + Milk Bun + Chickpea

“Xinjiang” Cumin Lamb Skewers \$32

Garlic Hummus + Cucumber + Croutons

200g Wagyu Rump Steak \$32 (gfr)

Butter Soy Potatoes + Asian jus + House Greens

200-day Grain-fed MB4+ 350g Angus Scotch \$74 (gfr) (For 2)

Coffee Marinade + Butter Soy Potatoes + Asian jus + House Greens

“Typhoon Shelter” Salmon \$38

Garlic & Chilli crumbs + Baby Squid + Cauliflower Puree + Romaine

King Prawns on Rice \$35 (gfr)

Fried Rice + Pork & Duck Liver Sausage + Flying Fish Roe

Truffle Wonton Noodle \$27

•• Pork and Prawn wonton + White noodle + Leek + Truffle Paste

Nanyang Asian Chicken Chop (gfr) \$27

Butter Soy Potatoes + Broccolini

Grilled Cauliflower Steak (vg)(gf)(df) \$23

Curry vinaigrette + Pine nuts + Coconut Cream

Sweets

Matcha Fried Ice Cream \$16

Matcha Ice Cream + Whisky Ganache + Caramelised Banana + Assorted Nuts

Brown Sugar Boba Pannacotta \$16

Earl Grey Panna cotta + Brown Sugar Boba + Chocolate soil