

MODU

BAR & KITCHEN

Modu Signature Oysters

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

Natural + Gin Granita + Cucumber (3)(*gf*)(*df*) \$16.5

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

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

Modu Signature Charcuterie Board \$40

Selection of 3 house-cured meat served with liver pate, pickles, crackers and house dip.

“Feed Me Please” \$90pp

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. All dishes designed to be shared.

*(whole table must participate)

Smaller

Crispy Chicken Crackling \$15

Szechuan Numbing Spiced Salt

Godmother Chips \$12(*v*)(*df*)

Peanuts + Godmother Aioli

Charred Eggplant Dip \$19(*vg*)

House Vegan XO Sauce + Turkish Bread

Laksa Arancini Balls(4) \$20

Squid + Burnt Garlic Aioli (contains shellfish)

Truffle Dashi Wantons(4) \$24

Pork and Prawn + Truffle Paste + Dashi Foam

Peking Duck Breast Tacos(2) \$24

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

Wagyu Open Gyoza(3) \$24

Tare-Braised + Truffle Oil

Mandarin Salmon Gravlax \$28(*gf*)

Dry Mandarin Peel + Matcha Oil + Citrus Creme Fraiche + Squid Ink Crackers

Loaded Prawn Toast \$24

Pork Floss + Apricot Glaze + Fresh Herbs

Fried Tofu “Lion’s Head” \$16(*v*)

House Tofu + Wood ear Fungi + Sweet & Tangy Dip

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

◇All credit card will incur a 1% surcharge ◇We do not offer split bills, we kindly ask for your understanding on this.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

MODU

BAR & KITCHEN

Larger

Pickled Mustard Pork Burger \$27
Coriander Pesto + Milk Bun + Beer Battered Chips

400g Charred Lamb Neck \$45(gfr)
Lemongrass + Nahm Jim Sauce + Glutinous Rice Powder

200-day Grain-fed 200g Angus Sirloin \$40(gfr)
Coffee Marinade + Asian jus + Chargrilled Wombok + Orange Vinaigrette

Pan Seared Barramundi \$38
Fermented Bean Curd + Grilled Mediterranean Medley

King Prawns on Rice \$35(gfr)
Fried Rice + Pork & Duck Liver Sausage+ Flying Fish Roe

Nanyang Asian Chicken Chop \$30(gfr)
Polenta + Grilled Broccolini

Grilled Cauliflower Steak \$25(vg)(gf)(df)
Curry vinaigrette + Pine nuts + Coconut Cream

Vegan Sambal "Pulled Pork" \$25(vg)(gfr)
• Young Jackfruit + Battered Pumpkin + House Sambal + Quinoa

Sides

Charred Salad \$18 (v)(gf)
Baby Lettuce Heart + Broccolini + Asparagus + Miso Emulsion + Shaved Parmesan

Smashed Baby Potatoes \$15 (v)(gfr)
Soy Butter + Thyme + Garlic

Sweets

Coffee Banana Fritters \$16
Coffee Crumble Spread + Butterscotch + Assorted Nuts + Vanilla Ice Cream

Brown Sugar Boba Pannacotta \$16
Earl Grey Panna cotta + Brown Sugar Boba +Chocolate soil

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

◇All credit card will incur a 1% surcharge ◇We do not offer split bills, we kindly ask for your understanding on this.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.