

TRIBAL



tribal flatbread abura miso, smoked honey 12

snacks

lamb rib-finger skewer laksa leaf gremolata 10

truffle cornbread whipped scallion oil 10

smoked sardine & monkfish liver pickled plum, brioche toast 12

fried duck neck mint nam pla 12

wild king prawn summer roll ma haw, wild pepper leaves 14

small plates

laphet tea leaf salad pickled grapes, pomelo 18

satsuma tomatoes sorrel, wasabi-soy dressing 20

cured shima aji charred orange ponzu, ikura, white peach 24

spanish octopus sambal bajak, green papaya 26

clarence river prawns prawn-head emulsion, sayur raja, tokyo radish 26

iberic pork chop ssam garlic scapes, nam jim jaew 30

wood-fired rice

pepper crab snow & swimmer crab, kampot pepper sauce, ikura 40 | 76

mushroom confit maitake, perilla soy, sansho pepper 32 | 58

large plates

babi guling spanish suckling pig, haricot verts, sawsawan 250g 68

poussin chicken gai yang glaze, kailan, green chilli relish 400g 58

dry-aged seasonal fish brown butter, preserved radish 200g 68

iwate grass-fed wagyu asian chimichurri, miso tare 200g 128

bluefin tuna collar sambal matah, sweet potato leaves 1.1kg 110

chuck short rib bbq glaze, mustard greens 600g 72

30 days dry-aged galician vintage op rib mb3+ accoutrements 700g - 1kg 22/100g

desserts

bundt cake smoked vanilla, kumquat 14

citrus castella soursop mousse, matcha 14

chocolate tart hazelnut custard, buak keluak butterscotch 16

prices are subject to GST & service charge

@tribaldining

