



# CHINESE NEW YEAR

## Lunch

Welcome to Street Food Kitchen - our lunch menu is designed to share amongst friends, family and tinder dates!

(As a rule, three items may be enough for two – you can always order more!)

<b>Pork and Prawn Pot Sticker Dumplings</b> Soy and Chilli Oil	<b>13.5</b>
<b>Szechuan Salt and Pepper Prawns</b> Oat Crust, Fried Chilli and Garlic	<b>13.5</b>
<b>Mushroom and Vegetable Wontons</b> Soy and Chilli Dipping Sauce	<b>12.5</b>
<b>Sesame and Peanut Sauce Noodles</b> Fried Peanuts and Shallots	<b>12.5</b>
<b>Bao Buns</b> Crispy Pork Belly, Char Siu Sauce, Peanuts	<b>13.5</b>
<b>Spring Onion Pancakes</b> Black Vinegar and Chilli Oil	<b>11</b>
<b>Loaded Sweet Potato Fries</b> Spiced Plum Sauce, Kewpie Mayo and Sesame	<b>10</b>



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**Baja Fish Tacos** **13.5**  
Beer Battered Snapper, Chipotle Mayo, Pickled Onion

**Japanese Beef Skewers** **13.5**  
Soy and Garlic Marinated, Sesame Sauce

**Korean Fried Chicken** **13.5**  
Gochujang Sauce, Fried Peanuts

**Thai Noodle Salad** **11.5**  
Crisp Slaw, Sweet and Sour Dressing, Fried Peanuts and Shallots

**Fries** **Side 6** **Bowl 10**  
Smoky Barbeque Sauce, Aioli

## Desserts

**Street Food Kitchen Gelato** **12**  
Assorted Toppings – Ask Today's Flavour

**Apple Wontons** **12**  
Salted Caramel Sauce

**Bao-wich** **12**  
Fried Charcoal Bun, Vanilla Ice Cream, Miso Caramel, Peanut Brittle  
and Toasted Marshmallow

**Spanish Fried Custard** **12**  
Salted Caramel Sauce