

AT DRAGONFLY OUR MENU IS INSPIRED BY DISHES FROM OUR FAVOURITE ASIAN EATING EXPERIENCES AND CUISINE OF HONG KONG, CHINA, THAILAND, VIETNAM, KOREA, JAPAN SINGAPORE, INDONESIA AND MALAYSIA INCORPORATING CLASSIC DISHES WITH A MODERN TWIST.

**EDAMAME HUMMUS / 12.90 / v+**

green soybean + Thai lime leaf hummus served with black and white sesame crackers

**TAIWANESE POPCORN CHICKEN / 18.50 / g+**

̄ Chinese five spice, sichuan pepper, curry leaves, roasted chilli soy glaze

**COCONUT SQUID / 19.50 / GF**

seven spice, coconut and sesame + wasabi mayo

**WAGYU ORANGE BEEF TOSTADA / 18.90**

master stock braised Wagyu, sweet soy, NZ orange, pickled ginger, Japanese mayo

**MUSHROOM & TOFU DUMPLINGS / 17.90 / v+**

̄ organic tofu, portobello mushrooms, water chestnuts, cress, fresh ginger and garlic chives

**PORK AND CHIVE DUMPLINGS / 18.90**

pan seared and served ̄ fermented chili, Chinese red vinegar, tomato and crisp garlic

**GINGER CHICKEN DUMPLINGS / 18.90**

free range chicken, fresh ginger and coriander, served in fragrant chilli oil, black vinegar dressing

**LEMONGRASS CHICKEN SALAD / 29.90 / GF**

̄ free range chicken, pickled mango, shredded greens, Asian herbs, chilli peanuts, coconut flesh, mango, coconut chilli dressing

**BABY PERLA POTATOES / 11.90 / GF, v+**

roasted with massaman spices and coconut milk

**EDAMAME BEANS / 10.90 / GF, v+**

̄ togarashi, sea salt and sesame oil

---

<b>GF GLUTEN FREE</b>	<b>G+ CAN BE GLUTEN FREE</b>
<b>V VEGETARIAN</b>	<b>V+ CAN BE VEGAN</b>

---

PAYMENT BY CREDIT CARD OR PAYWAVE WILL INCUR A 2% SURCHARGE