

# dada food

## Light

- House-made Rice Bread, Whipped Brown Ghee Butter VG, GF 5  
Salmon Croquette, Wasabi Mayo, Avruga Caviar DF 7ea  
Curry Korokke, Shaved Cabbage, Tonkasu Sauce VG 6ea  
Rice Cake Skewer, dada Sweet Sour Chilli Sauce, Cashew VG, GF 12 2pc  
Compressed Cucumber, Creamy Hommus, Togarashi, Nori VG, GF 11

## Small

- Kelp Salt cured Kingfish Crudo, Smoky Soy Vinaigrette EF, DF, GF 26  
Wombok Pancake, Mushroom, Bean Sprout, Chilli Pickles VG, GF 24  
Beef Tenderloin Tartare, Black Vinegar, Rice Crisps EF, DF, GFO 25  
Korean Fried Chicken or Cauliflower, dada Sweet Chilli Sauce, Cashew EF, VGO 22  
Duck Liver Pâté, Mulled Wine Syrup, Bahn Mi Salad, Rice Bread GF 26

## Big

- Chicken Tortellini, dada Chilli Oil, Crispy Chicken Skin, Coriander DF 30  
Udon Noodle, 63 degree Egg, Chilli Pork Ragu DF, VGO 31  
Pumpkin Potato Gnocchi, Edamame Pesto, Thai Basil, Reggiano EF, VGO 31  
Tempura John Dory Fish, Sambal Tartar, Pickled Fennel and Potato Crisp DF 36  
Caramelised Lamb Ribs, Herbs with Steamed Rice EF, DF, GF 42  
Crying Tiger Beef Steak, Sweet and Spicy Tamarind Sauce EF, DF, GF 46

## Side

- Radicchio Salad, Fruit Dressing, Candied Walnuts VG, GF 13  
Kimchi Fried Rice VG, GF 8 (add cheese +4)  
Steamed Rice VG, GF 4

## **Tasting Menu** VGO, GFO 86

EF Egg Free, DF Dairy Free, VG Vegan, GF Gluten Free, O Option. 15% Surcharge on Public Holidays.

# dada Lunch on Wednesday and Thursday

Katsu Curry with Chicken or Tofu, Rice, Salad <sup>EF, VGO</sup> 21

Salmon Sashimi Rice Bowl, 63°C egg, Pickled Ginger, Veggie <sup>DF, GF</sup> 20

Striploin Marinated Beef Salad, Glass Noodle, Cashew <sup>EF, DF, GF</sup> 22

**dada 55 Lunch** <sup>VGO</sup> share style 5 course, minimum 2 people 55pp

## dada 55 Lunch

Bread <sup>GF</sup>

Black Vinegar Beef Tartare <sup>EF, DF, GFO</sup>

Rice Skewer <sup>VG, GF</sup>

Coral Bay Barramundi <sup>GF</sup>

### 1 Choice of Dessert

Asian Red Date Pudding

Jasper + Myrtle Chocolate Tart <sup>VG</sup>

## dada 55 Lunch Vegan

Bread <sup>GF</sup>

Korean Fried Cauliflower

Rice Skewer <sup>GFO</sup>

Compressed Cucumber <sup>GF</sup>

Dry Udon Noodle

### 1 Choice of Dessert

Tropical Snow <sup>GF</sup>

Jasper + Myrtle Chocolate Tart

DF Dairy Free, EF Egg Free, VG Vegan, GF Gluten Free

Please Kindly inform us if you have any dietary requirements.

# dada

## **RAMEN Lunch**

Friday and Saturday only

Salmon Croquette DF 7 ea

Wasabi Mayo, Avruga Caviar

Curry Korokke VG 6 ea

Shaved Cabbage, Tonkasu Sauce

Tonkotsu EFO, DF, GFO 20

Pork Bone Broth, Pork Chashu, Half Egg (Spicy +2)

Chicken Shoyu EFO, DF, GFO 20

Chicken Broth, Pork Chashu, Half Egg (Spicy +2)

Veggie VGO, GFO 20

Mushroom and Kelp Broth, Kimchi, Half Egg (Spicy +2)

Tantanmen EFO, VGO 20

Spicy Soy Broth, Kimchi, Corn, Half Egg (Extra Spicy +2)

EF Egg Free, DF Dairy Free, VG Vegan, GF Gluten Free, O Option

# dada dessert

## Sweet (our desserts are all house-made)

Tropical Snow, Meringue, Passionfruit Sorbet, Vanilla Custard, Granita <sup>VG, GF</sup> 17

Matcha Crème Brûlée, Mochi <sup>GF</sup> 16

Date Pudding, Butterscotch, Vanilla Gelato 17

Jasper + Myrtle Chocolate Tart, Coffee Bean, Cashew Praline, Cream <sup>VG</sup> 18

House Gelato or Sorbet 5

Affogato with housemade gelato <sup>EF, GF</sup> 9

Frogmore Creek, Iced Riesling, Coal River TAS 14(75ml glass), 66(375ml bottle)

Dada Tada Amaro Montenegro, Marionette Blackberry, Melon Midori, Mr. Black Coffee Amaro 20

Amaro Montenegro 12

EF Egg Free, DF Dairy Free, VG Vegan, GF Gluten Free, O Option. 15% Surcharge on Public Holidays.