

Little Pearl

BAR & DINING

FEED ME Menu

Steamed Edamame

Szechuan Salt, nori (LG, VO)

King Salmon Crackers

Sriracha dressing, karkalla, pickled chilli, nori, coriander (LD)

Chilli Fried Chicken DIY Bao (2pp)

gochujang glaze, miso mayo, green onion (LD)

Charred Tiger Prawn & Smoked Barra Dumplings

chilli & tomato sambal, Thai basil & Kaffir lime

Tempura Japanese Eggplant

Dips: yuzu mayo (LG, LD), sweet, sour & spicy sauce (LD)

Boneless Beef Massaman

daikon salad, Thai basil (LD)

Papaya Slaw

snake beans, tomato, pickled chilli, crispy shallots (VO)

Fragrant Jasmine Rice (LG, VO)

Prawn Crackers (LD)

Wok-Tossed Broccolini

black caramel, spicy peanuts (LG, VO)

Apple & Mango Spring Rolls

ginger praline, yuzu curd (V)

VO VEGAN | LG LOW GLUTEN | V VEGETARIAN | LD LOW DAIRY

Little Pearl

BAR & DINING

VEGAN ME Menu

Steamed Edamame

Szechuan Salt, nori (LG, VG)

Crispy Tofu Betel

chilli jam, baby cucumber, pickled chilli, coriander (VG)

Honey Glazed Cauliflower DIY Bao (2pp)

sriracha tofu, furikake (VG)

Oyster Mushrooms & Steamed Shiitake Dumpling

spicy soy broth, chilli oil, crispy Szechuan noodles

Tempura Japanese Eggplant

Dips: yuzu mayo (LG, LD), sweet, sour & spicy sauce (LD)

Cauliflower & Kipfler Massaman

daikon salad, Thai basil (LG, VG)

Papaya Slaw

snake beans, tomato, pickled chilli, crispy shallots (VG)

Fragrant Jasmine Rice (LG, VG)

Wok-Tossed Broccolini

black caramel, spicy peanuts (LG, VG)

Apple & Mango Spring Rolls

ginger praline, yuzu coconut (VG)

VG VEGAN | LG LOW GLUTEN | V VEGETARIAN | LD LOW DAIRY