



\$85 FEELING CHILLI MENU

Groups of 6 or more guests are required to dine on our Feeling Chilli menu

STARTERS

JAPANESE FRIED CAULIFLOWER \$16

mayo, lemon (GF, DF, V)

TOM YUM SOUP \$19

prawns, tomato, mushroom, fresh herbs (GF, DF)

RARE THAI BEEF SALAD \$20

fresh herbs, puffed rice, chilli dressing (GF, DF)

TUNA CEVICHE \$22

cucumber, avocado, pickled chilli, sesame, nori, rice paper (GF, DF)

JAPANESE FRIED CHICKEN \$24

mayo, lemon (GF, DF)

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Menus subject to change. 2.1% surcharge on all credit cards & 2.5% surcharge for AMEX cards.
15% surcharge on public holidays.

MAINS

EGG FRIED RICE \$22

add chicken \$8

add prawns \$9

CHAR-GRILLED EGGPLANT \$28

sesame miso glaze, pickled chilli, fresh herbs (GF, V option, VG option)

VEGO PAD THAI \$30

tofu, peanuts, bean shoots, lime, spring onion

(GF, DF)

add chicken \$8

add prawns \$9

DAN DAN NOODLES \$34

confit duck leg, szechwan pepper, chilli, sesame (GF, DF)

LAMB RIBS \$38

gochujang glaze, cucumber pickles (GF, DF)

We are dedicated to accommodating dietary requirements with prior notice, however we cannot cater for onion, garlic, peanut, soy and sesame allergy. Huski Kitchen cannot guarantee an allergen free kitchen. Please inform our staff of any allergies.

GF gluten free, DF dairy free, V Vegetarian, VG Vegan

SIDES

STEAMED JASMINE RICE \$5

(GF, DF, V)

WARM EDAMAME \$8

seasoned salt (GF, DF, VG)

HOUSE KIMCHI \$8

(GF, DF, V, VG)

GREEN PAPAYA SALAD \$14

peanuts, nuoc cham (GF, DF, VG option)

FRIED BRUSSEL SPROUTS \$14

spring onion vinaigrette, crispy chilli oil, pecorino (DF option)

FRIED POTATOES \$14

curry mayo (GF, DF, VG option)

DESSERT

VANILLA ICE CREAM \$6

JAPANESE CHEESE CAKE \$16

yuzushu cream

WARM BANANA PUDDING \$16

miso butter scotch, ice cream

