



# Snack / Starters

**KIMCHI PANCAKE (김치 지짐이)** *vo, gf*  
North Korean style kimchi pancake,  
aioli \$12

**FRIED JUMBO DUMPLINGS (만두)** *v*  
(4pcs)  
deep fried vegetarian dumplings,  
ginger soy sauce \$15

**BLUEFIN TUNA TEMPURA (참치김말이)**  
nori wrapped tuna tempura,  
smoky gochujang mayo \$24

**+82 SPICY TTEOKBOKKI (떡볶이)** *vo*  
rice cake, Barossa sausage, spicy and  
savory gochujang sauce \$18

## RAW

**STEAK TARTARE (육회)** *gf*  
steak tartare, sesame soy vinaigrette,  
pear, raw egg yolk, lotus chips \$24

**CURED SALMON & CAVIAR (연어장)** *gf*  
MiMi cured salmon, onion, fresh chilli,  
Yarra Valley salmon caviar \$24

## FEED 'MI'

Let us feed you with our  
chef's special selection.  
a FEED ME experience with  
entrées and mains,  
showcasing our most  
popular dishes.

\$65 per head

\* min of 2 people

\* highly recommended for  
groups of 8 or  
more to enjoy this shared feast.

# SHARED



**GRILLED KOREAN MISO EGGPLANT (미소 된장 가지요리)** *v, df*  
smoky sweet miso glazed eggplant, pepitas, sesame  
\$24

**SPICY SOFT TOFU & MIXED SEAFOOD STEW (순두부 찌개)**  
spicy tofu soup, prawns, black mussels, zucchini, enoki, egg  
\$29

**TRUFFLE CREAM MUSHROOM RICE CAKE (트러플 크림 떡볶이)**  
rice cake, truffle cream sauce, assorted mushrooms  
\$29

**KOREAN BBQ BANGALOW PORK CHOP (돼지 갈비)** *gf*  
grilled pork cutlet, sweet garlic soy,  
fennel and red cabbage pickle  
\$32

**SIGNATURE BULGOGI STEAK (불고기 스테이크)**  
bulgogi steak, grilled baby cos  
*250g Pinnacle Sirloin, TAS \$38*  
*300g Jack's Creek Wagyu Sirloin MB+6, NSW \$90*

**TWICE-COOKED BEEF SHORT RIB (소갈비)**  
6-hour twice-cooked beef short rib,  
roasted baby heirloom carrots,  
almond & shallot crunch  
\$42

# Rice & Noodles

## **BIBIMBAP (비빔밥) *df***

rice, cucumber, carrot, crispy seaweed, lettuce, mushroom, 62 degrees egg

choice of:

- FRIED TOFU *vo gfo* \$22
- FRIED CHICKEN \$22
- BULGOGI BEEF \$24

## **JAPCHAE (잡채) *df***

stir-fried sweet potato noodles, shimeji, king oyster mushroom, carrot, capsicum, onion *v, gf* \$19

- add grilled chicken *gf* \$5
- add bulgogi beef \$7
- add tofu puff *vo, gfo* \$5

# Korean Fried Chicken

**BONELESS KFC** \$34 |

**VEGAN KFC** \$34 |

**Half Serve** \$17 |

your selection of:

- YUZU GARLIC SOY
- SWEET CHILLI
- SPICY DEVIL BBQ

*served with pickled radish*

*2x sauces \$2 | 3x sauces \$3*



# Sides

## **KIMCHI MAC & CHEESE**

macaroni, kimchi, parmesan & mozzarella sauce \$14

## **TASTY ASIAN GREENS**

*v, gfo*

stir-fried Asian greens, soy sauce, fried shallot, garlic flakes \$14

## **SUPER FRIES *vo***

crunchy potato fries, mixed spice, parmesan snow \$9

## **GARDEN SALAD *v***

Mesclun leaves, carrot, cucumber, almond with chilli soy vinaigrette \$14

## **STEAMED RICE** \$4

**KIMCHI** *vo* \$4

**FRESH/ DRIED CHILLI** \$2

**PICKLED RADISH** *v* \$3

# Snack / Starters



## **KIMCHI PANCAKE** (김치 지짐이) *gf*

North Korean style kimchi pancake \$12

## **FRIED JUMBO DUMPLINGS** (만두) (4pcs)

deep-fried vegetarian dumplings, ginger soy sauce \$15

## **+82 SPICY TTEOKBOKKI** (떡볶이)

rice cake, tofu puff, spicy & savoury gochujang sauce \$18

# Rice & Noodles

## **BIBIMBAP** (비빔밥) *gfo*

fried tofu, rice, cucumber, carrot, crispy seaweed, lettuce, mushroom \$22

## **JAPCHAE** (잡채) *gf*

stir-fried sweet potato noodles, shimeji, king oyster mushroom, carrot, capsicum, onion \$19

# Vegan Korean Fried Chicken

full serve/ \$34 | half serve/ \$17

your selection of:

- YUZU GARLIC SOY
- SWEET CHILLI
- SPICY DEVIL BBQ

*served with pickled radish.*

2x sauces \$2 | 3x sauces \$3

Vegan Menu



## Shared

### **GRILLED KOREAN MISO EGGPLANT (미소 된장 가지요리)**

smoky sweet miso glazed eggplant, pepita, sesame

\$24

### **SPICY SOFT TOFU STEW (순두부 찌개)**

spicy tofu soup, zucchini, shimeji, fungus, enoki

\$24

## Sides

### **TASTY ASIAN GREENS**

stir-fried Asian greens, soy sauce, fried shallot, garlic flakes \$14

### **VEGAN FRIES**

crunchy potato fries, mixed spice, spring onion \$9

### **GARDEN SALAD**

Mesclun leaves, carrot, cucumber, almond with chilli soy vinaigrette \$14

**STEAMED RICE \$4**

**VEGAN KIMCHI vo \$4**

**FRESH/ DRIED CHILLI \$2**

**PICKLED RADISH v \$3**

Vegan Menu



# Dessert

## **INJEOLMI SEMIFREDDO (인절미 세미프레도)**

frozen salted caramel mousse, yuzu ganache, earl grey custard, Korean soybean powder cream, almond praline \$16

## **HOTTEOK (호떡)**

sweet pancake, caramel sauce, vanilla ice cream, crunchy rice puffs, almonds \$15

## **SAFFRON POACHED PEAR (배숙) *gfo df***

saffron poached pear, pear gel, brandy macerated date purée, buckwheat, pepita, cinnamon granola \$16

**v** VEGAN

**vo** VEGAN OPTION

**gf** GLUTEN FREE

**gfo** GLUTEN FREE OPTION

**df** DAIRY FREE

## **COFFEE**

Small \$4.5 | large \$5.5

black | white | hot chocolate | chai

## **TEA**

\$4.5

english breakfast | green | peppermint

chamomile | earl grey

