



Experience the flavours of Contemporary Asian cuisine at The D's Bar & Dining.

We encourage our guests to embrace the customary approach to sharing dishes as our menu takes on familiar staples infused with traditional and modern techniques dedicated to preserving the freshness and nuances of our local produce.

We cannot guarantee our dishes are 100% allergen-free as we use allergens in our kitchen.

If you have any specific dietary requirements please speak to our staff.

No alterations to the menu. Prices are subject to change without notice. All credit transactions incur a surcharge at our lowest cost of acceptance. Cakeage fee \$4pp. No BYO

GROUPS OF 8 & ABOVE are subjected to our SET MENU & 10% SERVICE FEE.

10% SURCHARGE is added to SUNDAYS & 15% on PUBLIC HOLIDAYS.

#meetatds

\$95 Chef Selection Set Menu

'Hot Edamame' shichi-mi togarashi (gf)(vg)

'Beef Pho Tartar' Phoenix M8 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)

'The D's Spring Roll' king prawn, Japanese scallop, edamame, XO mayo (df)

'T-Bone M3+' Jack's Creek, hibachi, house dry-aged, Jus, mixed herb salad (dfo)(gfo)

'Duck Salad' in house roast duck, banana blossom, seaweed, Vietnamese mint (df)(gf)

'Edamame Rice' spinach fried rice, broccoli, snow pea, egg (v)(vgo)(gf)

'Banh Flan' housemade creme caramel egg custard (v)

\$135 Seafood Set Menu

'Appellation Oyster' Merimbula, served natural (df)(gf)

'Hiramasa Kingfish' cured silver skin, white soy yuzu, trout roe, watermelon radish, wakame (df)(gf)

'Chicken Wings' stuffed chicken, prawn, caramelise demi-glace, coriander, peanuts (gf)

'Lobster Noodles' Wok fried Chinese yi mein noodles served w/your choice of Garlic Butter or Housemade XO sauce

'Crispy Eggplant' tempura, sweet & sour sauce, coriander, chill, peanut, sesame (vg)

'Papaya Salad' Thai green mango, peanuts, Vietnamese mint, chilli (vgo)(df)(gf)

'Crab Fried Rice' Alaskan king crab, corn, egg, supreme sauce, trout roe (gf)(df)

'Banh Flan' housemade creme caramel egg custard (v)

\$180 Premium Set Menu

'Appellation Oyster' Merimbula, served natural (df)(gf)

'Beef Pho Tartar' Phoenix M8 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)

'The D's Spring Roll' king prawn, Japanese scallop, edamame, XO mayo(df)

'Lobster Noodles' Wok fried Chinese yi mein noodles served w/your choice of Garlic Butter or Housemade XO sauce

'Papaya Salad' Thai green mango, peanuts, Vietnamese mint, chilli (vgo)(df)(gf)

'T-Bone M3+' Jack's Creek, hibachi, house dry-aged, Jus, mixed herb salad (dfo)(gfo)

'Edamame Rice' spinach fried rice, broccoli, egg (v)(vgo)(gf)

'Pandan Fried Ice Cream' butterscotch popcorn, peanut (v)

'Banh Flan' housemade creme caramel egg custard (v)

To Start

'Appellation Oyster' Merimbula, served natural (df) (gfo)	6.5	'Seafood clay pot ' King prawn, Japanese scallop, calamari, snow fungus Shitake, ginger and shallot	54
'5gr Oscetria caviar'	19	'The D's Duck' in house roast duck served 2 styles (df)(gfo)	76
'Hiramasa Kingfish' cured silver skin, white soy yuzu, trout roe wakame (df)	28	- Peking, cucumber, shallot, bao, hoisin	
'Hokkaido Scallop' house made XO sauce, mung bean noodle, (df)	15	- duck salad	
Salmon roe (minimum order 2)	each	'T-Bone M3+' Jack Creek, hibachi, house dry-aged, rosemary, jus mixed herb salad (dfo)(gfo)	23 per 100gr
'Kombu Prawn' Jumbo Skull Island king prawn, XO kombu butter (gf)	18	'Wagyu Noodles' Phoenix M8 Wagyu, fresh egg noodles, pork lard Gai lan, Sichuan, egg yolk	38
salmon roe, Vietnamese mint	each	'Sweet & Sour Chicken' free-range, honey lemon glaze, charred pineapple crispy butter plantain, sesame (gf)(df)	29
'Beef Pho Tartar' Phoenix M8 Wagyu, broth jelly, basil, eshallot, rice cracker (gf)(df)	28	'Crispy Eggplant' tempura, sweet & sour sauce, coriander, chill, peanut (vg) sesame	29
'XO live Periwinkles' Tasmania periwinkles, XO kombu butter, banh mi	29	'Broccolini' white soy, typhoon shelter, ginger (v)(vgo)	22
'S&P Calamari' Shark Bay calamari, typhoon shelter, garlic, sate mayo (df)	28	'Duck Salad' in house roast duck, banana blossom, seaweed (df)(gf) sesame, Vietnamese mint	29
'Bo La Lot' Wagyu mince, betel leaf, onion, pickled leek, peanuts (df)	28	'Papaya Salad' Thai green mango, peanuts, prawn cracker (vgo)(df)(gf) Vietnamese mint, chilli	29
'The D's Spring Roll' king prawn, Japanese scallop, edamame, XO mayo (df)	24	'Kungpao Mock Chicken' shallot, chilli , coriander peanut (vg)	25
'Chicken Wings' stuffed chicken, prawn, caramelize demi-glace (df)(gf)	24	'Edamame Rice' spinach fried rice, broccoli, snow pea, egg (v)(vgo)(gf)	24
chilli, coriander, peanuts		'Crab Fried Rice' Alaskan king crab, corn, egg, supreme sauce, salmon roe (gf)(df)	36
'Prawn Toast' mixed herbs, coriander, perilla, mints, sesame (df)	26	'Banh Khot' coconut and turmeric pikelets, prawn, coconut milk flying fish roe (df)(gf)	29
wasabi mayo		'Banh Xeo' coconut and turmeric crepe, onion, bean sprouts (df)(gf)(vgo)	21
'Toothfish Wontons' King prawn, supreme broth, chicken, prawn (df)	22	Prawn	10
coriander		Pork	8
		Chicken	8
		Duck	10
		Mushroom	8

In Between

'Glacier 51 Toothfish' white miso caramel, wakame, chive (df)(gf)	45
'XO Live Pipis' Eyre Peninsula Live Goolwa Pipis, housemade XO sauce (df)	MP
crispy vermicelli noodles, fresh coriander and chilli.	

'Live Lobster Noodles' Chinese Y Mien noodles served w/your choice of sauce	98
Housemade XO sauce	
Garlic Butter	

(gf) = gluten free (df) = dairy free
(vg) = vegan (vgo) = vegan option
(v) = vegetarian (vo) = vegetarian option