



UBE

BAR & EATERY
EAT DRINK SHARE

SMALL SHARE PLATES

Karaage Chicken - crispy fried chicken marinated in soy, lemongrass, chilli w/ sriracha mayo (GF) (KF)	\$19
Half Shell Scallops - w/ umami black sesame pepper mayo, chilli, toffee shards (4P) (GF)	\$19
Corn & Coriander Fritters - spiced corn fritters w/ citrus mayo, chilli jam, lettuce wraps (4P) (V)	\$18
Sichuan Calamari - herb and coriander salad, lime, chilli, nuoc cham w/ sichuan salt (KF) (GF)	\$19
San Choy - slow cooked otway pork, bean shoots, spring onion, peanuts, baby cos leaves (4P) (KF)	\$18
Hiramasa Kingfish Ceviche - raw kingfish, soy + sesame, coconut, chilli, fried shallots, green chilli nahm jim (GF)	\$19
Vegetable Spring Rolls - w/ lettuce & herb wraps, red nuoc cham dipping sauce (4P) (KF)	\$14
Crying Tiger - char grilled eye fillet, asian salad, toasted rice, chilli, nahm jim jaew, betel leaf (4P) (GF)	\$22
Pork Bao - steamed bao bun w/pork belly, pickled cucumber, spring onion, hoi sin, lime mayo (2P) (KF) <i>vegan option w/ tofu & satay sauce (VG)</i>	\$18
Crispy Duck D.I.Y Pancakes - confit duck leg, steamed Chinese pancakes, wombok, bean sprout, cucumber, chilli, shallot & peanut salad, mandarin jam (4P) (KF)	\$22
Prawn Ginger Dumplings - w/ chilli oil, spiced aromatic soy vinigarette (4P)	\$16
Spicy Chorizo Croquetas - chorizo, béchamel, chilli in panko crumbs w/ zesty lime mayo (4P)	\$17

IT IS YOUR RESPONSIBILITY

Please inform your waitperson of any allergies + dietary requirements.

Please be aware we are unable to guarantee that we are 100% nut, shellfish or seafood free.

WELCOME TO UBE RESTAURANT

Our menu features a showcase of dishes inspired by the vibrant fresh flavours of Street food kitchens and Hawkers markets.

With a passion for balanced flavours, seasonality and innovation designed to be a shared dining experience with family and friends, served progressively to the table. Also our Wine Bar with its zesty cocktail list is a great place to meet up for pre-dinner drinks or to carry on the conversation well into the night.

We hope you enjoy the experience.

LARGE SHARE PLATES

Bang Bang Chicken - spiced chicken, chilli, sesame shallot, spicy satay w/ Asian salad + soba noodles	\$34
Barramundi & Dashi - grilled barramundi fillet w/ organic soba noodles, black wood ear mushrooms, bean sprouts & seafood broth	\$36
Slow Cooked Cape Grim Beef Cheeks - w/ sticky chilli caramel, Vietnamese salad, nahm pla prik dressing & patatas bravas	\$38
Jungle Duck Leg Curry - aromatic red curry, coconut cream, snake beans, gai laan, holy basil, lychee, kaffir lime, bean shoots, peanuts (GF)	\$42
Filipino Caramel Pork Belly - slow braised w/ apple slaw, sticky chilli caramel, black sesame, black vinegar (GF)	\$35
BBQ Hanoi Fillet - marinated eye fillet w/ shallots, gai laan, bok nee, black pepper, oyster sauce + sesame	\$38
Pumpkin & Tofu Curry - Roast pumpkin, tempah tofu, cherry tomatoes, snake beans, gai lan, mild yellow coconut cream curry w/ peanuts & bean sprouts (GF) (VG)	\$29

(V) Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(KF)** Kid Friendly

ONE BILL PER TABLE - PUBLIC HOLIDAY 10% SURCHARGE APPLIES

SIDES

Roti Bread	\$8
Satay Sauce	\$4
Steamed Jasmine Rice	\$3
Wok tossed Greens, Peanuts, Holy Basil	\$8
Patatas Bravas fried potatoes w/ chilli salt + sriracha mayo (V) (KF) (GF)	\$8
Apple Slaw Ube's apple, wombok, carrot, bean shoot slaw w/ citrus mayo + black vinegar (GF)	\$8

DESSERT

Banana Roti - spiced banana baked in flaky roti bread w/ condensed milk, nutella, sesame seeds & purple yam sugar <i>add vanilla bean ice cream - \$4</i>	\$14
Coconut + Sago - sago custard, vanilla bean ice cream, toffee shards, candied popcorn, puff rice (GF)	\$16
UBE Pudding - steamed purple yam pudding w/ black sesame ice cream + tumeric caramel	\$16



#PURPLEYAM