

## VEGETARIAN SELECTIONS



- Binary’ s 16-Grain Fried Rice**

\$13

Signature fried rice made with a wholesome blend of 16 grains, wok-fried Nutty, aromatic, and full of texture.
- Mushroom Aglio Olio**

\$16

Spaghetti tossed with garlic, olive oil, and chilli, sautéed with white button mushrooms for a rich, earthy flavour. Light, fragrant, and satisfying
- Truffle Burrata Salad**

\$23

Creamy burrata served with cherry tomatoes, mixed salad, and a drizzle of truffle oil Fresh, fragrant, and indulgently smooth.
- Binary’ s Chopped Salad**

\$14

A vibrant mix of chopped lettuce, tomato, cucumber, corn, in house yuzu dressing.Fresh, tangy, and perfectly balanced.
- Grilled Romaine Salad**

\$12

Charred romaine hearts lightly grilled for a smoky aroma, dressed with a creamy wasabi sauce, and finished with toasted pine nuts and shio kombu for a savory umami crunch.
- Vegetarian Green Curry (non-spicy)**

\$16

A fragrant Thai green curry simmered with eggplant, tofu, mushrooms and basil in creamy coconut sauce. Spicy, aromatic, and full of flavour. Served with Bread



## PASTA SELECTIONS

- Uni Cream Pasta**

\$28

Spaghetti tossed in rich uni (sea urchin) cream sauce, topped with Hokkaido scallops and salmon roe for a burst of umami.
- Cold Truffle Scallop Capellini**

\$24

Chilled angel hair pasta with truffle dressing, scallops, and ikura. Smooth, aromatic, and full of flavour

## PASTA SELECTIONS

- Tiger Prawn Aglio Olio**

\$16

Classic Spaghetti tossed with garlic, chilli flakes and olive oil, topped with grilled tiger prawns and a touch of parsley. Light, spicy, and aromatic — a classic pasta done the Binary way.
- Chicken Ham Aglio Olio**

\$15

Classic Spaghetti tossed with savoury chicken ham, garlic, olive oil, and chilli flakes. Simple, fragrant, and satisfying.
- Beef Aglio Olio**

\$19

Classic Spaghetti tossed with garlic, olive oil, and chilli flakes, topped with tender sliced beef. For the Bovine lover.
- Seafood Bisque Pasta**

\$16

Spaghetti tossed in a rich tomato-based seafood bisque sauce with prawns, mussels, and scallops. Bold, and full of ocean flavour.

## SIDES SELECTION

- Truffle Beef Cubes**

\$22

Tender airflown striploin cubes seared over high heat and finished with truffle oil. Juicy, aromatic and full flavour.
- Crispy Chicken Skin**

\$15

Golden deep-fried chicken skin seasoned with salt and house spices. Light, crunchy, and irresistibly addictive. Pairs well with your glass of white wine.
- Mid Wings (6 pcs)**

\$15

Crispy fried chicken mid wings served with house-made sweet chilli dip. Juicy inside, golden and crunchy outside.
- Truffle Fries**

\$15

Crispy golden fries tossed with truffle oil, parmesan cheese, and parsley. Served with house-made truffle mayo
- Classic Fries**

\$8

Crispy golden fries Simple, crunchy, and always satisfying.





## FAMOUS FRESHLY MADE BREAD

**Kubaneh (הנבוק)** **\$15**  
A buttery, pull-apart yeast bread with Yemenite Jewish origins. Paired with Garlic and Kombu Butter on the side  
Fun fact: this bread is slow-baked overnight in a covered pot and traditionally kept warm in the oven from Friday night until Shabbat morning.

## MEAT SELECTIONS

**Beef** **\$48.80**  
Wagyu Shoulder cut paired with Red Wine Sauce and broccolini and cherry tomato Meat rating 2GR A premium Australian Wagyu brand (cross-bred Wagyu cattle raised to Japanese standards)Marble Score 4—5 medium-high marbling (tender and rich but not overly fatty)

**Chicken** **\$24**  
Oven-roasted spatchcock chicken with Mum’ s Secret Recipe with aromatic soy and secret sauce marinate. A Great pair with Bread

Spatchcock” refers to a chicken that’ s been butterflied — meaning the backbone is removed before cooking.

## FISH SELECTIONS

**Tasmanian Salmon** **\$23**  
Grilled salmon Fillet paired with homemade grilled corn miso paste salad

**Confit Salmon** **\$23**  
Slow-cooked Salmon Fillet in olive oil for a soft, buttery texture. Served with kombu butter sauce and mash.



## FISH SELECTIONS

**Grilled Snapper** **\$23**  
Pan-grilled Snapper fillet with marinara sauce Relish and paired with herb-roasted potatoes.

**Crispy Fish & Chips** **\$19**  
Lightly battered snapper fillet served with fries , a side of tartar (Kids Favourite)

## OTHER SEAFOOD SELECTIONS

**Truffle Cream Scallops (5 pcs)** **\$25**  
Pan-seared scallops on truffle cream sauce, topped with chives. A great centre piece.

**Butter-Garlic Mussels (7 pcs)** **\$21**  
Sautéed mussels in butter, garlic, and white wine. Served with warm bread to soak up the sauce.





## Non Alcoholic drinks

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### COFFEE

Espresso	\$2.8
Americano	\$3.8
Cappuccino	\$5.8
Flat white	\$5.8
Latte	\$5.8
Oat Milk Latte	\$6.8
Mocha	\$5.8
Orange Americano	\$6.8
Coconut Latte	\$6.8
Matcha Latte	\$6.8
Thai Milk Tea	\$6.8
Sesame Cloud Latte	\$6.8
Babyccino	\$5.8
Decaf Coffee	\$5.8

### JUICE

Fresh Carrot Apple Juice	\$6.8
Fresh Orange Juice	\$6.8
Fresh Watermelon Juice	\$6.8
Fresh Avocado Milk Juice	\$6.8
Fresh Pineapple Juice	\$6.8
Cranberry	\$6.8

### TEA

Honey pomelo tea	\$8.0
Red Date Longgan Tea	\$8.0



## LIQUOR AND WINE

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### SOFT DRINK

Coke	\$4.0
Coke zero	\$4.0
Sprite	\$4.0
White grape Qoo	\$4.0

### MOCKTAIL

Lychee fizz	\$8.0
Raspberry fizz	\$8.0
Sparkling water	\$10/BTL
Still Water	\$10/BTL

## LIQUOR AND WINE

Wine	
E.Guigal Cotes Du Rhone Rouge	\$68/Btl
E.Guigal Cotes Du Rhone Blanc	\$68/Btl
Whisky	
Glenlivet 12Yrs	\$12/Shot
Macallan 12Yrs	\$15/Shot

### GIN

Bombay Sapphire	\$10/Shot
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### VODKA

Smirnoff	\$10/Shot
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### RUM

Barcardi White Rum	\$10/Shot
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### TEQUILA

Jose Cuervo(Blue Agave)	\$10/Shot
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