

SUPERNORMAL CANTEEN スーパー・ノーマル

SNACKS ・ スナック		Qty
Grilled oyster, fermented chilli	4ea	
Szechuan pickles	6	
Typhoon shelter school prawns	10	
Cobia, fresh wasabi, ginger & nashi	15	
YAKITORI ・ 焼鳥		
Clarence River Prawn	9ea	
Duck hearts	5ea	
Corn-fed chicken - thigh / tsukune	7ea	
PLATES ・ 小鉢		
House cured Wagyu brisket, Szechuan pepper	15	
Lettuce heart, spanner crab & sweet sesame	18	
Purslane, butter lettuce, toasted seeds, kelp	12	
New England lobster roll	16	
Cup noodle - dashi, ramen noodles, abalone	14	
Prawn & chicken dumplings, spiced brown vinegar	13	
Pan fried pork dumplings	14	
Shiitake, cime de rapa, anchovy butter	12	
Mussels and clams, XO	17	
Wood grilled Char Siu pork neck	16	
LARGER ・ 大皿		
Northern style cumin lamb, pancakes and pickles	26	
Whole steamed Flathead, kombu, wild watercress	36	
Slow cooked short rib, burnt honey, black vinegar	34	
Ning Po duck leg, vinegar & plum sauces, bao	28	
Roast Dutch carrots, XO oil, lime	10	

BANQUET ・ バンケット (65PP)		
Pickles Cobia, fresh wasabi, ginger & nashi Mussels, clams & XO New England lobster roll Prawn & chicken dumplings, chilli & vinegar sauce Wood grilled Char Siu pork neck Northern style cumin lamb, pancakes and pickles Purslane, butter lettuce, toasted seeds, kelp Crème caramel kakigori		
DRINK WITH YAKITORI ・ カクテルやスピリッツ		
Asahi Super Dry	10	
Asahi Dry Black	12	
Four Pillars Gin & Tonic	11	
Umeshu Spritz	16	
Nikka from the Barrel Whisky	16	
Bentenmusume Junmai 'Goriki'	16	
Pocari Sweat	5	
Ramune Original	5	
SPECIAL DISHES ・ スペシャル		
Monday: Fried chicken		
Tuesday: Okonomiyaki		
Wednesday: Green tea kakigori		
Thursday: Pork head bao, tamarind		
Friday: Wood grilled Clarence River prawns		
Saturday: Pork tonkatsu		
Sunday: Fried chicken		
DESSERTS ・ デザート		
Peanut butter parfait, salted caramel, chocolate	15	
Taiyaki - Valrhona chocolate	5	
Kakigori - crème caramel	16	
Fresh mangosteen	3ea	