

BUTCHER'S CRAFT

MONDAY & TUESDAY ONLY

PAN ROAST BEEF SHOULDER, GORGONZOLA COMPOUND BUTTER, ROASTED DESIREE & CAULIFLOWER 34.00

LAMB KABOB SKEWERS - CUMIN, CHILLI YOGHURT, SMOKED EGGPLANT PUREE, PERSIAN SALAD & BUTTERED ROTI 30.00

SHITAKE & SOY CARAMELIZED PORK BELLY - SERVED WITH JASMINE RICE AND KIMCHI SLAW & PORK WONTON 30.00



BALI GRILL FEAST

WEDNESDAY & THURSDAY ONLY

JIMBARAN GRILLED KING PRAWNS & SQUID 32.00

"AYAM BAKAR" CHAR GRILLED JAVANESE STYLE CHICKEN 29.00

"BISTEK"- BALI SPICED GLAZED RUMP 29.00

"BABI" GRILLED PORK RIBS BASTE W/ ROOT SPICES 32.00

All served with Bali fried rice and Asian slaw with Bali satay sauce.



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Feast of the SOUTH EAST

Offering Culture and Cuisine from South East Asian Nations

\$59 PER PERSON

BUFFET FRIDAY 19 APRIL ASIAN FEAST 6PM

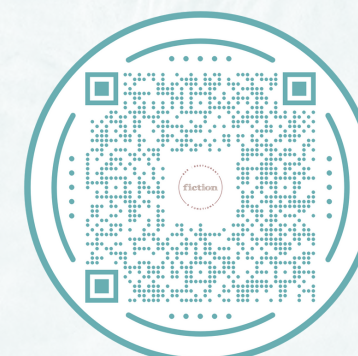
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BOOKINGS ESSENTIALS

CONNECT WITH US

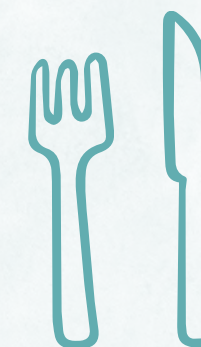


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A CULINARY TALE OF TASTE

Inspirational flair of ingredients where comfort food meets wonders of Pan Asian street food.



TO SHARE *Choice of 3 in a Platter - \$48*

GARLIC BREAD	10.00
Add Cheese + \$3	
FIVE SPICED, SALT & PEPPER CALAMARI, LEMON & AIOLI GF	17.00
WILD MUSHROOM ARANCINI BALLS W/ TRUFFLE MAYO & PARMESAN (GF, V)	17.00
TOMATO BRUSCHETTA W/ FETA & FIG MOLASSES (V)	17.00
TOKYO CULT KARAAGE CHICKEN W/ GUN POWDER JAPANESE MAYO (GF)	17.00
SHANGHAI PORK WONTONS W/ PLUM CHILLI SAUCE	17.00
VIETNAMESE VEG. NET SPRING ROLLS W/ SESAME MAYO	17.00
BALINESE BEEF SKEWERS W/ JIMME SATÉ SAUCE (GFO)	19.00
CRISPY SWEET POTATOES W/ SOUR CREAM & SWEET CHILLI	13.00
TUSCAN CHIPS W/ AIOLI	9.00

TASTE OF THE SEASON

COCONUT POACHED CHICKEN & MANGO SALAD (GF)	29.00
<i>Palm sugar citrus dressing & cashews</i>	

THE BUDDHA BOWL

RICE BOWL SALAD (GF)	21.00
<i>Nutty brown rice, seasonal greens, pickled vegetables, garden salad</i>	

ADD:

Grilled teriyaki chicken & goma dressing	+ \$9
Tokyo Cult Karaage Chicken w/ Japanese Mayo (GFO)	+ \$9
Balinese Beef Skewers w/ Saté Sauce (GFO)	+ \$9
Mongolian beef & sesame soy (GFO)	+ \$9
Halloumi and crispy veg roll, chilli plum sauce	+ \$9
Grilled King Prawns (GF)	+ \$14

GF - GLUTEN FREE
GFO - GLUTEN-FREE OPTION
VO - VEGETARIAN OPTION
V- VEGETARIAN
VG - VEGAN
VGO - VEGAN OPTION

WILL DO OUR BEST TO COMPLY WITH YOUR DIETARY REQUIREMENTS BUT THIS IS NOT GUARANTEED AS WE USE THE SAME SET OF EQUIPMENT TO MAKE OTHER REGULAR DISHES.



THE COMFORT

300GM OVEN CHARRED CHICKEN GF	38.00
<i>Sage garlic butter, Chardonnay, cream sauce potatoes, summer greens</i>	
CRISPY SEARED ATLANTIC SALMON GF	37.00
<i>Served w/ lemon garlic sauce, summer greens & herb potatoes.</i>	
MOGHUL LAMB KORMA	36.00
<i>Creamy slow cooked cuts of lamb legs with mild roasted spices, naan, rice, cucumber raita.</i>	
BEYOND BOLOGNESE - SMOKED NAPOLI (VGO)	32.00
<i>Mushroom & Soy plant base Linguinie, Pecorino Romano</i>	

THE GRILL

250GM DARLING DOWNS EYE FILLET MEDALLION GF	46.00
450GM GIANT RUMP - 120 DAYS GRAIN FED GF	42.00
TERES MAJOR MB3+ GF	41.00
<i>3h slow cooked petite tender beef shoulder and reverse seared.</i>	
ROSEMARY GARLIC SOVEREIGN LAMB CUTLETS	48.00

All served with herbed roast potatoes, summer greens, choice of mushroom sauce, pepper sauce or red wine gravy.

Add King Prawns + \$14

FLAMING STREET FOOD

DUCK & PRAWNS BALINESE NASI GORENG GFO/VO	29.00
<i>Pulled duck, prawns, vegetables, coconut sambal, scrambled egg, jasmine rice & crispy crackers.</i>	
SEAFOOD CHAR KWAY TEOW (CKT)	29.00
<i>Wok charred rice noodles, pork, prawns, calamari, eggs, caramelized soy, lup cheong & Asian greens.</i>	
SINGAPORE NOODLES GF/VO	29.00
<i>Stir fried thin rice vermicelli, pork, prawns, vegetables, eggs & a hint of curry powder.</i>	
CHINATOWN BLACK PEPPER BEEF GFO	32.00
<i>Marble scored 2 beef strips w/ pepper caramelized soy sauce, Asian greens & jasmine rice.</i>	
KUNG PAO PORK RIBS	35.00
<i>Caramelised sweet vinegar, heaven facing chillies, cashews & jasmine rice</i>	



LUNCH *11:30am - 4:00pm*

GRILLED BARRAMUNDI GF	19.00
<i>Served w/ garden salad, lemon & aioli.</i>	
FIVE SPICED SALT & PEPPER CALAMARI GF	19.00
<i>Served w/ garden salad, lemon & aioli.</i>	
BOURBON BURGER 180GM	20.00
<i>Bourbon infused beef patty, jack cheese, slaw, pink onion & warm prosciutto.</i>	
GRILLED TERIYAKI CHICKEN BURGER	20.00
<i>Served w/ Asian slaw & sesame mayo.</i>	
GRILLED HALLOUMI BURGER V	20.00
<i>Served w/ Persian salsa, minted yogurt & feta</i>	
KILKENNY BATTERED WHITING BURGER	20.00
<i>served w/ tartar sauce, cheese</i>	
CLASSIC CHICKEN SCHNITZEL	20.00
<i>Crispy schnitzel served with garden salad and gravy.</i>	
MIDDLESBOROUGH PARMO 220GM	24.00
<i>Crispy schnitzel topped w/ béchamel mozzarella, cheddar & garden salad.</i>	
250GM LUNCH RUMP GF	26.00
<i>Served w/ garden salad & mushroom sauce.</i>	

All lunch meal comes with Tuscan Chips

KIDS *12 Years & Under*

TEMPURA CHICKEN NUGGETS & CHIPS	10.00
KIDS FISH & CHIPS	10.00
CHICKEN FRIED RICE	12.00

DESSERT

BOYSENBERRY CHEESECAKE	14.50
<i>A smooth, creamy, vanilla baked cheesecake enriched w/ berry filling & white chocolate.</i>	
BELGIAN CHOCOLATE MOUSSE DOME	14.50
<i>Belgian vanilla chocolate mousse in a crispy chocolate shortbread shell & chocolate ganache.</i>	
DESSERT OF THE DAY	14.50
<i>All served with Vanilla Ice cream</i>	

AFFOGATO 9.00

ADD	
Frangelico	+ \$9
Kahlua	+ \$9
Baileys	+ \$9
Chocolate tequila	+ \$10