

Small

SALMON SASHIMI (GF) 🍴🍴	24
PONZU YUZU, CHILLI OIL, SHALLOT	
PORK & PRAWN DUMPLINGS / 3PC	18
HANDMADE DUMPLINGS, SESAME, SOY, CHILLI	+PC 6
VEGETARIAN GYOZA / 6PC (V) 🍴	20
PAN FRIED GYOZA, SOY, CHILLI	
POPCORN CHICKEN	18
5 SPICE FRIED CHICKEN (CGF) OR VEGAN CHICKEN (V), SWEET PAPRIKA	
CORN RIBS (CGF)	20
FRESH CORN, SMOKE PAPRIKA, GRUYERE CHEESE, LIME, CHIVE SOUR CREAM	
CRAB BETEL LEAF BITES / 3 PC (GF) 🍴	21
QUINOA, BETEL LEAF, LIME LEAF, LIME, VIETNAMESE MINT, CHILLI, CRAB CLAW, LEMONGRASS	+PC 7
CHICKEN SATAY / 2 PC (GF/N)	18
CHICKEN THIGH, PEANUT SATAY SAUCE	+PC 9
VEGAN CHICKEN BAOS / 2PC (V) 🍴🍴	20
KENTUCKY VEGAN CHICKEN, KIMCHI, MAYO, CORIANDER, CHILLI OIL	+PC 10
PEKING DUCK BAOS / 2PC 🍴🍴	20
HOISIN, SRIRACHA, PICKLE, DAIKON, SPRING ONION, CUCUMBER	+PC 10
LOBSTER SLIDERS / 2PC 🍴	22
TEMPURA LOBSTER, CORIANDER, SPICY MAYO	+PC 11
SALT 'N' PEPPER SQUID (CGF) 🍴	24
FRIED BABY SQUID, SHALLOT, CHILLI CARAMELISED SAUCE	

V / VEGAN | GF / GLUTEN FREE
CGF / CAN BE GLUTEN FREE | N / CONTAINS NUTS

PLEASE ALERT US IF YOU HAVE ANY DIETARY REQUIREMENTS.
PLEASE NOTE, WE ARE UNABLE TO GUARANTEE OUR DISHES TO BE 100%
FREE OF ALLERGENS - DUE TO ELEMENTS OUTSIDE OF OUR CONTROL.

Tasting Selection

2 SMALL • 2 LARGE • 1 SIDE

45 Lunch
pp

50 Dinner
pp

MIN 2 GUESTS - MAX 5 GUESTS
ALL MUST PARTICIPATE

KISS
& TELL

Sides

SNAKE BEANS, TOM YUM, TOASTED COCONUT (GF)	12
JASMINE RICE (GF)	6.5
COCONUT RICE (GF)	7.5
VEGETARIAN SPRING ROLLS	9.5
SEAFOOD SPRING ROLLS	9.5

UP TO 1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SUNDAY
15% SURCHARGE ON PUBLIC HOLIDAYS



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Large

CRAB FRIED RICE 🍴	30
SOFT SHELL CRAB, CRAB PASTE, EGGS, CURRY SAUCE, ONION, CHINESE CELERY, CAPSICUM, CHILLI JAM	
VIETNAMESE BRAISED PORK	29
PORK BELLY, CARAMELISED OYSTER SAUCE, CORIANDER	
DUCK CURRY (GF)	30
PANANG CURRY, DUCK BREAST, SNAKE BEAN, FRIED LIME LEAF	
SWEET & SOUR CHICKEN	30
CRISPY CHICKEN, SWEET & SOUR SAUCE, CAP- SICUM, PINEAPPLE, LYCHEE, GRAPE TOMATOES, FRIED SHALLOTS	
GREEN CURRY (GF) 🍴🍴	29
CHICKEN OR TOFU (V), BAMBOO, CAPSICUM, ZUCCHINI, EGGPLANT, SNAKE BEANS, FRIED KALE	
STEAMED BARRAMUNDI (GF)	31
SOY, GINGER, SHIITAKE SAUCE, SPRING ONION, SESAME OIL	
MUSHROOM STICKY RICE (V)	29
GLUTINOUS RICE, SHIITAKE MUSHROOMS, FRIED ENOKI MUSHROOMS	
VEGAN DUCK SALAD (V)	29
GREEN APPLE, ROCKET, CUCUMBER, RADICCHIO, SPICY DRESSING	
PORK BELLY SALAD (CGF) 🍴	29
GREEN APPLE, CHINESE CELERY, PUFFED RICE, CORIANDER, SOY SALTED CARAMEL	
SALTED BEAN TOFU WITH MUSHROOM SALAD	28
SHIMEJI MUSHROOM, GARLIC BUTTER, HOUSE- MADE SAUCE, FRIED SHALLOTS	
BLOSSOM BEEF SALAD (CGF/N)	29
BETEL LEAF, PEANUT, LEMONGRASS BANANA BLOSSOM, CRISPY NOODLE	
EGGPLANT SALAD (V) 🍴	28
CRISPY EGGPLANT, QUINOA, BETEL LEAF, LIME LEAF, LIME, VIETNAMESE MINT, CHILLI, SOY SAUCE	
FRIED BARRAMUNDI (CGF) 🍴🍴	31
SWEET AND SOUR SAUCE, CHILLI, LIME LEAF, CORIANDER	