



Roaming Dainty

燒味屋

WINE

ROASTING HOUSE · SNACK JOINT · BAR · 燒味屋

Wines by the glass are standard pours + 10ml

Primo Estate "Primo Secco"	Chard SB Blend	SA Adel	10	44
Rockcliffe "Third Reef"	Chardonnay	WA Great Southern	12	50
Saint Clair	Sauvignon Blanc	NZ Marl	12	50
Daintys "The OG"	Pinot Grigio	VIC	11	44
Vasse Felix "Premier"	SBS	WA Margs	12	50
The Pawn "The Sicilian Defence"	Fiano	SA Langhorne Creek	11	48
Chaffey Bros "Dufte Punkt"	Ries Gewurz	SA Eden V	11	45
Castelli	Riesling	WA Great Southern	12	52
Dominique Portet	Rose	VIC Yarra	13	54
West Cape Howe	Rose	WA Margs	10	44
Innocent Bystander	Pinot Noir	Vic Yarra Valley	12	50
Opawa	Pinot Noir	NZ Marlborough	13	53
Wirra Wirra "Catapult"	Shiraz	SA McClaren Vale	12	50
Hayshed Hill	Cab Sav	WA Margs	13	52
Conde Valdamar	Tempranillo	ESP Rioja	11	47
Arlewood	Cab Merlot	WA Marg River	12	48
Il poggione "Rosso"	Sangiovese	ITA Tuscany	13	55

All wines are current vintage unless otherwise listed

Chandon "Method Traditionnelle Sparkling"	Chard Pinot Noir	VIC	65
Pol Roger Champagne	Champagne	FRA	120
Stormflower	Sauvignon Blanc	WA Margs	44
Mt Difficulty "Bannockburn"	Sauvignon Blanc	NZ Central Otago	65
Deviation Road	Pinot Gris	SA Adel Hills	48
Barringwood	Pinot Gris	TAS Barrington	56
Plantagenet 2006	Riesling	WA Great Southern	63
Tamar Ridge	Riesling	TAS Tamar Valley	46
Heggies "Single Vineyard"	Riesling	SA Eden V	48
Xanadu (Black Label)	Chardonnay	WA Margs	69
Tarrawarra	Chardonnay	VIC Yarra Valley	58
Devil's Corner "Resolution"	Pinot Noir	TAS	65
Vinteloper 2014	Pinot Noir	SA Adel Hills	62
Massale	Pinot Noir	VIC Mornington	58
Rosily "the Cartographer" 2012	Cab Sav & Cab Franc	WA Margs	50
Mr Riggs "Outpost"	Cabernet	SA Coonawarra	48
Risky Business	Shiraz Temp Gren	WA Great Southern	48
Brokenwood	Shiraz	NSW Hunter V	69
Forest Hill Estate	Shiraz	WA Mount Barker	50
Terrale "Salento"	Primitivo	ITA Sicily	46

IN-HOUSE ROASTED MEATS		
referencing styles and techniques across all of Asia		
roast duck 350g / 700g (on the bone)	20	38
crispy roasted pork 150g / 270g GF	20	38
char siu barbeque pork 150g / 270g	18	32
trio roasted meats		55
350g duck / 150g roast pork / 150g char siu		

V GF, Please let your waiter know if you require a dish to be vegetarian or gluten free

Please alert your wait staff of any food allergies on the table.

There may be trace amounts of nuts in any of our dishes.

SUBSTANTIALS

charred rice, beef, egg, spicy pickled cabbage	27
massaman curry, rolled shaoxing ginger chicken, cherry tomatoes, greens GF	28
crispy egg pancake, pork, dried shrimp, carrot, cucumber, herbs	26
whole steamed fish, soy & mirin, enoki mushroom, radish (allow 20 min from time of ordering)	36
chicken & ginger soup broth, beef shin, goji berries, shitake, greens	28
hor fun noodle, egg sauce, beef flank, greens V	24
wok fried egg & rice noodles, baby squid, candied pork belly, bean sprout, garlic chives, chilli jam V	26
steamed rice	4 / 8

SWEETS

sweet soy ice cream, deep fried bread bun, caramel popcorn	14
fried milk curd, chocolate ganache, condensed milk, fresh berries & fruit	14
cassava cake, ube ice cream, cashew polvoron crumble	15

SMALLS

daily dumpling – hit up the staff for the 411	14
son in law eggs, crispy vermicelli, nori, tamarind V	12
sichuan fried chicken wings, dried chilli, vinegar, lemon GF	16
napa cabbage spring roll, celery leaf, carrot, peach & ginger sauce V	12
coal charred pork spareribs, dainty’s sticky sweet marinade, pickled carrot & daikon salad	18
thit nuong pork belly lettuce cups, fresh herbs, nuoc cham GF	15
sashimi grade fish, ginger plum dressing, burnt chilli aioli GF	16
karaage chicken pops, sweet sambal GF	12
roast duck bao, spring onion, fresh herbs, hoisin	16.50

MIDDLES

salt & pepper squid, cabbage slaw, peanut ginger sauce GF	18
soft shell crab, green papaya, tomato, chilli bok sauce GF	26
crispy homemade silken tofu, shitake, enoki, oyster sauce V GF	19
wood ear mushroom, vegetable mix, greens, soy V GF	22
mixed greens, anchovy, salted duck egg, cane vinegar dressing	18
chinese greens, sambal V GF	14



Let our chefs’ spoil you with their greatest hits and seasonal favourites through entrees, roasted meats, mains and dessert.

Sit back and enjoy the ride!

(Can be tailored for patrons with food allergies)

WHAT IT IS...

bee hoon – vermicelli rice noodle
 cassava – tuberous root vegetable
 gula melaka – Malaysian palm sugar
 hoisin – Chinese sweet spiced sauce
 hor fun – flat rice noodle

karaage – Japanese deep fried meats
 lup cheong - sweet chinese pork sausage
 massaman curry - rich mild curry sauce featuring cardamom, clove & cinnamon strongly
 miso – Japanese fermented soybean paste
 nuoc cham – Vietnamese fish sauce

polvoron – Filipino toasted flour biscuit
 ponzu – Japanese citrus based sauce
 sambal – Malaysian shrimp paste chilli sauce
 shaoxing - famous Chinese cooking wine fermented from rice

sichuan - province of SW China known for bold flavours & spiciness of its Sichuan peppers
 thit nuong – Vietnamese grilled meat
 togarashi - Japanese dry seasoning combining orange peel, sesame seed, nori & other spices
 ube – purple yam