

## SNACK

### Edamame (v) – 6.0

Blanched, charcoal salt

### Kimchi (v) – 6.0

Wombok, celery, sweet potato

### Pickles (v) – 6.0

Daikon, cauliflower, cucumber

### Spam Chips – 11.5

Fried, sriracha mayo

## SMALL PLATES

### Wagyu Galbi Bao – 12.5

Wagyu meatball, kimchi cucumber, sweet garlic aioli, crispy shallot, galbi glaze

### Gochujang Pork Taco – 12.5

Pulled pork, gochujang jam, fennel celery slaw, smoked bbq, pickled cabbage, yuja remoulade

### Ssam Lettuce Cup – 12.5

Flame-grilled pork belly, baby cos, celery kimchi, ssamjang, yuja remoulade, cabbage pickle, crispy garlic

### Salt Pepper Calamari – 13.5

Crisp fried shaved calamari, kochukaru furikake, yuja lemon aioli

### Bulgogi Pizette (vo) – 18.0

Flame-grilled bulgogi beef, tomato sugo, mozzarella melt, corn, onion, capsicum, flat bread, garlic cream, smokey bbq

## RAW BAR

### Oysters (minimum of 3) – 4.0/pc

Natural, orange ponzu, citron gel

### Salmon Carpaccio (gf) – 13.5

Cured salmon, yuja chimichurri, charcoal salt

### Beef Tataki – 13.5

Seared beef tenderloin, wasabi dressing, coriander, jalapeno, crispy onion, truffle mayo

### Lobster Roll – 19.5

Butter poached lobster, celery, shallots, gochugaru bisque oil, corn, salmon roe, brioche roll, thin kettle chips

### Prawn Chiko Roll – 12.5

Signature Korean street food prawn roll, sriracha mayo, yellow mustard, smoked tonkatsu, grana padano, garlic furikake

### Kimchi Pork Mandoo 13.5

Steamed house-made kimchi pork dumpling, crispy chilli soy oil, crunchy slaw, creamy sesame dressing

### Green Dumpling (v) – 12.5

Fried handmade vegetable dumpling, wasabi soy vinaigrette

### Crispy Eggplant (v) – 12.0

Crunchy fried eggplant, sichuan pepper glaze

## MEAT, FISH & POULTRY

### Wagyu Gogi Platter – 48.0

Char-grilled wagyu intercostal, bone marrow served with tortillas, fresh lettuces, garlic creamed potato, yuja chimichurri, ssamjang sauce, sweet wasabi soy, lemon, house pickles and kimchi

### LA Galbi – 28.0

Korean style angus beef ribs, galbi glaze, creamed potato, truffle aioli

### Kimchi Cream Barramundi (gf) – 29.0

Pan fried barramundi fillet, burnt butter, kimchi cream, lemon, chilli, coriander

### Sticky Buldak Pork Belly – 28.0

Twice cooked crispy pork belly, fried rice cake, spring onion, pickled celery, pink daikon, HOT chilli glaze, toasted peanut

### K. Mandarin Duck – 28.0

Mandarin glazed confit duck maryland, ssamjang hoisin relish, asian crepes, cucumber, pickled cabbage, spring onion

### KFC (Korean Fried Chicken)

Half serve or full serve

	half	whole
<b>Original Flavour</b>	<b>19.0</b>	<b>33.0</b>
Sweet Spicy	+1.0	+2.0
Smokey Soy Garlic	+1.0	+2.0
Snow Cheese	+1.0	+2.0

### Waffle Fries (v) +9.0

Crisp-fried, 7 spiced salt, sweet chilli, sour cream

## PLATE & VEGETABLES

### Forest Mushroom Japchae (v) – 16.0

Forest mushroom, house sweet soy, capsicum, onion, sesame oil, sweet potato noodle

add Beef Bulgogi +2.0

### Soba Salad (v) – 14.5

Green tea soba noodle, crunchy asian slaw, kimchi, seaweed salad, cucumber pickle, kale crisp, crunchy shallot, Korean chilli dressing

### Caulilini (v) – 14.5

Char-grilled caulilini, puffed grains, truffle soy butter, crispy lotus chips, onion dressing

## SWEET SWEET LIFE

### Dalgona Choc Pudding – 13.5

Dark Chocolate pudding, salted dalgona butterscotch, vanilla ice cream, honeycomb

### Fairy Berries Waffle – 13.5

Ice cream waffle sandwich, all berries compote, persian floss

### FEED ME – 49.0 (PER PERSON)

Too many good food to choose? Let us help you with the 'Feed me' menu. Experience Pocha Pocha's fun dining with our chosen tasty signature dishes.

### FEED ME (VEG) – 39.0 (PER PERSON)

Minimum 2 ppl

(vo) vegetarian option available

(v) vegetarian

(gf) gluten free

Every dish on the menu is carefully designed and cooked by professionals to maximise the best flavoursome dish for all of our guests. Therefore NO alternatives or changes to the menu can be accommodated. Please confirm with our manager if you have any allergy prior to ordering the menu. Please be aware that our kitchen is NOT an allergy free kitchen and may contain traces of nuts, dairy, gluten, seafood and meats. Thanks for understanding. A surcharge of 15% applies on public holidays.

**POCHA POKCHA**  
EATERY & BEER GARDEN