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A LA CARTE MENU

AUTUMN/WINTER



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A Journey Across  
the Pacific

Australasia’s menu celebrates the flavours and traditions of the Pacific Rim, uniting time-honoured techniques with a modern spirit.

Fresh, premium ingredients are at the heart of every dish, elevated by open-flame cooking, refined precision, and contemporary flair.

Signature favourites return with renewed perspective, alongside an expanded selection inspired by broader influences. From delicate sashimi to smoky robata-grilled meats, each plate is crafted to be savoured.

Whether sharing over cocktails or indulging in a full dining experience, this is food prepared with care and served with style.

Discover the menu.  
Experience the evolution.



Welcome to the Piano Bar

Live piano sessions Thursday,  
Friday & Saturday

Join us for cocktails, music, and conversation around our gleaming white baby grand, softly lit beneath a canopy of amber lanterns.

All dishes are designed to complement one another,  
encouraging grazing, sharing, and exploring new flavours.

Raw & Sushi

Cumbrae Oysters	5.5/each
Smoked Umami Vinegar & Chilli Daikon	
Add Glass Cuvee L’Inattendue Champagne +£18	
Tuna Tartare	16
Crispy Reggio Lattice, Avocado & Tomato Ponzu	
Seabass Ceviche	16
Thai Basil, Blood Orange, Coconut Tiger’s Milk	
MAKI	
Tempura Chicken	12
Cucumber, Pomegranate & Pomelo Aioli	
Seared Sake Salmon & Prawn	13
Ikejime Salmon, Crispy Prawn Tempura, Avocado & Spicy Gochujang	
Richi Roll <sup>ve</sup>	12
Fire Roasted Pepper & Asparagus roll, Pickled Daikon, Sweet Soy	
Scorched Spicy Tuna & Shiso	14.5
Korean Spicy Gochujang	
OMAKASE	
Nigiri & Sashimi Selection (10 pcs)	19.50
Chef’s selection of the finest nigiri & sashimi	

Small Plates

Monkey Bread <sup>ˆ</sup>	8.5
Chilli Lemongrass Butter	
Edamame <sup>ve</sup>	7
Chilli kumquat salt	
Shrimp Popcorn	16
Yuzu Aioli	
Sticky Beef Short Rib	17.5
Ssamjang Chilli & Spring Onion	
Chicken Satay Skewer	14
Peanut Penang Sauce	
Chicken Karaage	12.5
Sticky Chilli Honey	
Miso Grilled Aubergine <sup>ve</sup>	9
Amaranth Popcorn	

Wok

Black Pepper Beef Fillet	30
Wok-Seared Beef Fillet, Crushed Kampot Peppercorn, Spring Onion & Caramelised Garlic	
Dashi Spring Onion Silken Tofu Stir Fry <sup>ve</sup>	16
Kombu Dashi, Asian Vegetables, Sesame & Ginger Broth	
Tiger Prawns	22
Indonesian Green Chilli Sambal	
Chilli Chicken Sweet & Sour	18
Crispy Fried Chicken, Sweet & Sour Sauce	

From the Grill

Beef Ribeye 283g	36
Black Garlic Teriyaki	
Tomahawk 900g	85
Miso Sesame Sauce	
Chargrilled Lamb Cutlets	35
Korean Pickled Cucumber, Toasted Coconut Crumb	
Fire Roasted Chicken	24
Honey-Mustard Miso & Lemongrass	
Char Siu Black Cod	42
Thai Basil	
Whole Grilled Seabass	38
Ginger, Spring Onion & Soy	

Sides

Grilled Tender Stem Broccoli <sup>ve</sup>	9
Roasted Sesame & Miso Sauce	
Egg Fried Rice <sup>ˆ</sup>	8
Add Truffle +£5	
Vegetable Fried Rice <sup>ve</sup>	7
Add Truffle +£5	
Golden French Fries <sup>ve</sup>	7
Kombu Salt & Truffle Mayo	
Sakura Salad <sup>ve</sup>	12
Wakame, Mixed Sakura Leaf, Edamame, Smashed Cucumber, Carrot, Burnt Lime & Chilli Vietnamese Dressing	

Desserts

Pavlova Brownie Cake	11
Mint Chocolate & Miso Caramel Sauce	
Banoffee Taco	10
Caramelised Banana, Cranberry & Cinnamon	
Blood Orange Coconut Cheesecake Cake <sup>ve</sup>	10
Homemade Ice Cream & Sorbet Selection	
Mango Sticky Rice	9
Thai Basil, Toasted Coconut	
Mochi Selection	7

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

An optional 12.5% service charge will be added to your bill



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