



#USEYOURHANDS

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

\$59 FOR LUNCH \$65 FOR DINNER

ASIAN GREENS PHAT GAI CHOY **vg** \$12
wok-tossed asian greens with fresh shiitake mushrooms in a special sauce

with crispy pork belly **ADD \$3**

GALLOPING HORSES MA HOR **vg** **4PC / \$13**
caramelised pork, prawn and peanut on sour pineapple

THAI FRIED CHICKEN PEEK GAI TOD **g** \$13
marinated in galangal, chilli and coriander root

PRAWN DUMPLING KNOM JEEB **4PC / \$13**
black bean and chilli wontons filled with prawn and ginger

STEAMED PORK BUNS BANH BAO **v** **2PC / \$13**
with pork belly, cucumber, shallots and hoisin sauce

CRISPY BARRAMUNDI YAM PLA FOO **vg** \$14
tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

BETEL LEAF MIANG KHAM **vg** **2PC / \$14**
smoked scallop and crispy pork belly salad with fresh betel leaves and chilli caramel sauce

THAI CEVICHE KOI PLA **g** \$14
lime cured, south australian sashimi grade king fish with herbs, chilli and shallots

DUCK SALAD YAM PHED **vg** \$14
crispy roast duck and banana blossom salad with lychee and herbs

FILIPINO BBQ PORK KAWALING PINOY **g** \$15
marinated in a spicy cola sauce. served with lettuce cups and pickled green papaya

MINI VIETNAMESE BAGUETTE BANH MI **v** **2PC / \$15**
crispy soft shell crab with pickled vegetables, herbs and homemade paté

CRYING TIGER SEUA RONG HAI **g** \$15
char-grilled wagyu beef with a spicy citrus dipping sauce

BBQ LAMB RIBS SII KRONG NUEX \$15
mekhong whiskey marinated lamb ribs in a sticky special sauce

STICKY PORK BELLY MUU KROB **g** \$15
twice cooked pork in a tamarind caramel sauce, topped with a fragrant herb salad

PAPAYA SOM TOM TAM TAENG KWA **vg** \$15
green papaya salad with fresh coconut, peanuts and confit of sashimi grade tasmanian salmon

BBQ BALINESE PRAWNS SATE LILIT **g** **2PC / \$16**
bali style lemongrass and prawn satay served with our homemade peanut sauce

g GLUTEN FREE

v CAN BE MADE AS, OR IS VEGETARIAN

ROYAL THAI STEAMED STICKY RICE **v** \$4
per serve

MALYSIAN CHARRED ROTI **v** \$7
served with a peanut dipping sauce. something to mop up the best bits

no split bills please. thank you! please note, a credit card surcharge applies.
all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies
all produce is free range and sustainably sourced where possible. a 10% surcharge applies on public holidays



COCKTAILS

SEASONAL BELLINI ask the waitstaff about today's creation	\$13	CHIANG MAI BLOODY MARY vodka, lemon, spicy chiang mai relish, togorashi salt and tomato	\$18
LEMONGRASS TOM COLLINS lemongrass infused gin with cucumber. topped with soda	\$18	ONE INCH PUNCH thai whisky, cognac, lemon and ruby red grapefruit	\$18
SOUTH EAST SIDE sangsom rum, lime, kaffir lime and mint	\$18	MEKHONG MULE mekhong whisky, vietnamese mint lime and topped with ginger beer	\$18
VIETNAMESE ESPRESSO MARTINI vodka, espresso and condensed milk	\$18	LIN-JEE SOUR lychee vodka, lemon and cherry bitters	\$18
FULL MOON PANDA bourbon, cointreau, lime and thai basil with an absinthe rinse	\$18	MANG-KOH SAMUI gin, cointreau, mango and thai basil topped with soda	\$18

WINE

	glass	bottle		glass	bottle
VALETTE PROSECCO italy	\$11	\$47	MATAKANA SAUVIGNON BLANC malbourough, nz	\$12	\$45
BANFI PINO GRIGIO italy	\$11	\$42	D'ARENBURG LOVE GRASS SHIRAZ mclaren vale	\$12	\$49
PRINCIPESSA GAVIA GAVI italy	\$12	\$48	STORM RIDGE PINOT NOIR yarra valley	\$12	\$48
RISE VINEYARD RIESLING clare valley	\$11	\$46	PAXTON ORGANIC TEMPRANILLO mclaren vale	\$11	\$46

BOTTLED BEERS

FROM **9.5^o**

SPIRITS

FROM **\$10**

SOFT DRINKS coke, diet coke, lemonade and ginger beer	\$3.5^o	HOMEMADE ICED TEA	\$5
SPARKLING MINERAL WATER mineral water... with bubbles	\$4.5^o	VIETNAMESE ICED COFFEE	\$5
LOVE FROM AN ORGANIC COCONUT coconut water, nature's hangover cure... true story!	\$4	GET A CRUSH <ul style="list-style-type: none">• cranberry, lime and coriander• mango, coconut and mint• lychee, coconut and kaffir lime• cucumber, lime and mint	\$7
