



#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** 4 PC / \$12
caramelised pork, prawn and peanut on sour pineapple

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

CRISPY BARRAMUNDI YAM PLA FOO **vg** \$13
tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

TUNA CRACKER GOHU IKAN **g** 2 PC / \$13
balinese sashimi tuna and lemongrass salad on rice wafer with squid ink emulsion

GRILLED CALAMARI YANG PLA MUK **g** \$14
local squid marinated in lemongrass chilli and tumeric

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 palm heart with rambutan, chilli and herbs

MALYSIAN BBQ CHICKEN AYAM SATE **g** \$14
marinated in penang style spices and homemade peanut sauce

MUSHROOM SALAD YAM HED **vg** \$14
wild asian mushrooms with roasted rice, herbs and a hot lime and soy dressing

LAOS BBQ PORK MUU PING **g** \$14
free range pork skewers in a coconut, garlic and soy marinade with sticky rice and tamarind sauce

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

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

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

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

BBQ KING PRAWNS GUNG YANG **g** 2 PC / \$16
barbecued qld king prawns served with aunty chan's secret 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



DESSERTS

TERRARIUM

vietnamese coffee mousse with a peanut and chocolate soil

KAFFIR LIME SPLICE

kaffir lime and thai basil granita with homemade coconut ice-cream

BANANA ROTI

sugar banana, nutella and peanut filled roti served with condensed milk

MUM, I DROPPED MY ICE CREAM

condensed milk, yuzu sorbet, puffed rice crumble and white chocolate ganache



SOFT DRINKS

coke, diet coke, lemonade and ginger beer

\$3.5^o

HOMEMADE ICED TEA

\$4.5^o

SPARKLING MINERAL WATER

mineral water... with bubbles

\$4.5^o

VIETNAMESE ICED COFFEE

\$4.5^o

LOVE FROM AN ORGANIC COCONUT

coconut water, nature's hangover cure... it works!

\$4

GET A CRUSH

\$7

- cranberry, lime and coriander
- mango, coconut and mint
- lychee, coconut and kaffir lime
- cucumber, lime and mint