

R I C E  
P A P R  
S C R S

#USEYOURHANDS

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

\$59 FOR LUNCH \$65 FOR DINNER

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

with crispy pork belly ADD \$3

**GALLOPING HORSES** MA HOR v g 4 PC / \$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 4 PC / \$13  
black bean and chilli wontons  
filled with prawn and ginger

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

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

**BETEL LEAF** MIANG KHAM v g 2 PC / \$14  
topped with fremantle octopus,  
watermelon and a crispy pork belly  
salad with fresh betel leaves and  
chilli caramel sauce

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

g GLUTEN FREE

**DUCK SALAD** YAM PHED v g \$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 2 PC / \$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 g \$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 SALAD** TOM PLA v g \$15  
green papaya salad with fresh  
coconut, peanuts and confit of  
sashimi grade tasmanian salmon

**BBQ BALINESE PRAWNS** SATE LILIT g 2 PC / \$15  
bali style lemongrass and  
prawn satay served with our  
homemade peanut sauce

v CAN BE MADE AS, OR IS VEGETARIAN

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

**MALAYSIAN 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

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## 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, contreau, 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

### ALTOZANO TEMPRANILLO

spain

\$11

\$46

## BOTTLED BEERS

FROM 9.5<sup>o</sup>

## SPIRITS

FROM \$10

### SOFT DRINKS

coke, diet coke, lemonade and ginger beer

\$3.5<sup>o</sup>

### HOMEMADE ICED TEA

\$5

### SPARKLING MINERAL WATER

mineral water... with bubbles

\$4.5<sup>o</sup>

### VIETNAMESE ICED COFFEE

\$5

### LOVE FROM AN ORGANIC COCONUT

coconut water, nature's hangover cure... true story!

\$4

### GET A CRUSH

\$7

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