



#USEYOURHANDS

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

59 FOR LUNCH 65 FOR DINNER

ASIAN GREENS PHAT GAI CHOY g 12

wok-tossed asian greens with fresh shiitake mushrooms in a special sauce

with crispy pork belly ADD 3

GALLOPING HORSES MA HOR g 4pc / 12

caramelised pork, prawn and peanut on sour pineapple

STEAMED PORK BUNS BANH BAO 2pc / 13

with pork belly, cucumber, shallots and hoisin sauce

CRISPY BARRAMUNDI YAM PLA FOO g 13

tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

TUNA CRACKER GOHU IKAN g 2pc / 13

balinese sashimi tuna and lemongrass salad on rice wafer with squid ink emulsion

SHANGHAI PANCAKES CONG BING 4pc / 13

filled with pork, chives and ginger, with a soy and vinegar sauce

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 g 14

crispy roast duck and palm heart with rambutan, chilli and herbs

MALAYSIAN BBQ CHICKEN AYAM SATE g 14

marinated in penang style spices and homemade peanut sauce

BBQ LAMB RIBS SII KRONG NUEX 15

mekhong whiskey marinated lamb ribs in a sticky special sauce

MINI VIETNAMESE BAGUETTE BANH MI 2pc / 15

crispy soft shell crab with pickled vegetables, herbs and homemade paté

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 g 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 2pc / 16

barbecued qld king prawns served with aunty chan's secret sauce

g GLUTEN FREE

ROYAL THAI STEAMED STICKY RICE v g 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 surcharge applies to all card transactions.

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



VEGETARIAN

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

59 FOR LUNCH

65 FOR DINNER

TEMPURA BUNS 13
filled with tempura eggplant, cucumber and spicy mayonnaise

MA HOR g 4^{PC} / 12
caramelised five-spiced, pressed tofu and peanut on sour pineapple

MINI BANH MI 2^{PC} / 13
mini sweet vietnamese baguettes with smoked tofu, pickles and coriander

BANANA BLOSSOM SALAD 14
banana blossom and smoked tofu salad with fresh herbs, chilli and lychee

CHINESE CHIVE CAKES 4^{PC} / 14
pan-fried shanghai pancakes filled with taro, cabbage, ginger and chives

EGGPLANT CEVICHE g 13
with asian eggplant and a chilli herb salsa, with smoked eggplant sauce

MUSHROOM SALAD g 14
wild asian mushrooms with ground jasmine rice, herbs, chilli and lettuce cups

MUSTARD GREENS g 12
wok-tossed asian greens with fresh shiitake mushrooms in a special sauce

g GLUTEN FREE

ALL DISHES ON THIS SIDE ARE VEGETARIAN

ROYAL THAI STEAMED STICKY RICE g 4
per serve

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

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