



#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



VEGAN

CHOOSE ANY 5 DISHES FOR 2 PEOPLE59 FOR LUNCH65 FOR DINNER

<b>TEMPURA BUNS</b> <small>vo</small>	13
filled with tempura eggplant, cucumber and spicy mayonnaise	
<b>MA HOR</b>	4pc / 12
caramelised five-spiced, pressed tofu and peanut on sour pineapple	
<b>MINI BANH MI</b> <small>nv</small>	2pc / 13
mini sweet vietnamese baguettes with smoked tofu, pickles and coriander	
<b>BANANA BLOSSOM SALAD</b>	14
banana blossom and smoked tofu salad with fresh herbs, chilli and lychee	
<b>CHINESE CHIVE CAKES</b>	4pc / 14
pan-fried shanghai pancakes filled with taro, cabbage, ginger and chives	
<b>EGGPLANT CEVICHE</b> <small>g</small>	13
with asian eggplant and a chilli herb salsa, with smoked eggplant sauce	
<b>MUSHROOM SALAD</b> <small>g</small>	14
wild asian mushrooms with ground jasmine rice, herbs, chilli and lettuce cups	
<b>MUSTARD GREENS</b> <small>g</small>	12
wok-tossed asian greens with fresh shiitake mushrooms in a special sauce	

ALL DISHES ON THIS SIDE ARE VEGAN EXCEPT WHERE NOTED

g GLUTEN FREE vo VEGAN OPTION nv NON-VEGAN

<b>ROYAL THAI STEAMED STICKY RICE</b> <small>g</small>	4	<b>MALYSIAN CHARRED ROTI</b>	7
per serve		served with a peanut dipping sauce, something to mop up the best bits	

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