



#USEYOURHANDS

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

59 FOR LUNCH 69 FOR DINNER

ASIAN GREENS PHAT GAI CHOY gf 13
wok tossed mustard greens with wood ear mushrooms, bean shoots and ginger sauce with crispy pork belly

GALLOPING HORSES MA HOR gf 4pc/ 13
compressed watermelon with caramelised pork, prawn and peanut, pork crackling

THAI FRIED CHICKEN PEEK GAI TOD gf 13
marinated in galangal, chilli and coriander root

SEAFOOD DUMPLING KNOM JEEB 4pc/ 13
scallop, fish and prawn dumplings with a smoky black bean, chilli and vinegar sauce

DUCK BAO SIU NGAP BAO 2pc/ 13
dry-aged duck breast with burnt mandarin jam, cucumber, spring onion and pancake bao

BETEL LEAF MIANG KHAM gf 2pc/ 14
topped with smoked yarra valley river trout and peanut jam, green mango, chilli and herbs

BALINESE CEVICHE GOHU IKAN gf 14
locally caught, sustainable kingfish sashimi, herbs, chilli, peanuts and fermented coconut vinegar

MINI VIETNAMESE BAGUETTE BANH MI 2pc/ 14
hoi an style with bbq pork belly, fried duck egg, pickled green papaya and homemade duck liver paté

SOFT SHELL CRAB SALAD YAM BPUU TAWT gf 14
crispy soft shell crab with a green mango salad, chilli, coconut and herbs

PHUKET CALAMARI PHAT PHLA MUK gf 14
wok tossed calamari in a southern duck egg yolk sauce with snake beans and chinese celery

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

BBQ PORK NAEM MUU YANG gf 15
flame-grilled, chiang mai cured pork neck with a fiery 'jaew' sauce and lettuce herb wraps

CRISPY BARRAMUNDI YAM PLA FU gf 15
tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing

SEAFOOD NOODLE SALAD YAM TALAY gf 15
southern thai spicy glass noodle salad with prawns, calamari and scallops

CRYING TIGER SEUA RONG HAI gf 15
char-grilled wagyu beef with a spicy citrus dipping sauce

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

BBQ PRAWNS GUUNG TOD gf 2pc/ 15
grilled jumbo clarence river prawns tossed in thai 'xo' butter sauce

gf GLUTEN FREE

ROYAL THAI STEAMED STICKY RICE gf 4
per serve

MALYSIAN ROTI 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

- | | | | |
|--|----------------------------|--|----------------------------|
| ASIAN GREENS gf
wok tossed mustard greens
with wood ear mushrooms,
bean shoots and ginger sauce | 13 | CRISPY TOFU BAO
crispy smoked tofu with
burnt mandarin jam, cucumber,
spring onion and pancake bao | 2^{pc} / 14 |
| MA HOR
caramelised five-spiced,
pressed tofu and peanut
on compressed watermelon | 4^{pc} / 12 | EGGPLANT CEVICHE gf
with asian eggplant and a
chilli herb salsa, with a
smoked eggplant sauce | 13 |
| MINI BANH MI nv
mini sweet vietnamese baguettes
with bbq king mushrooms,
pickles and coriander | 2^{pc} / 13 | TEMPURA EGGPLANT SALAD
tempura eggplant with a
green mango salad, chilli,
coconut and herbs | 14 |
| NOODLE SALAD gf
grilled asian mushrooms
with glass noodles, chilli, herbs
and a fiery dressing | 14 | GREEN APPLE SALAD
smoked tofu with a green apple
and roast cashew salad and
nahm jim dressing | 14 |

gf GLUTEN FREE **nv** NON VEGAN

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|--|----------|---|----------|
| ROYAL THAI STEAMED STICKY RICE gf
per serve | 4 | MALAYSIAN ROTI
served with a peanut dipping sauce.
something to mop up the best bits | 7 |
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DESSERTS 12^{EA}

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| TERRARIUM
vietnamese coffee mousse with
a peanut and chocolate soil | | ENTER THE DRAGON gf
red dragon fruit and lemongrass
granita with coconut ice-cream | |
| MUM, I DROPPED MY ICE CREAM
condensed milk, yuzu sorbet, puffed rice
crumble and white chocolate ganache | | STEAMED GINGER & LEMONGRASS PUDDING
with burnt palm sugar caramel
and condensed milk ice-cream | |
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SNACKS

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|--|----------|--|----------|
| <p>SON IN LAW EGGS <i>gf</i>
twice cooked quail eggs
with chilli caramel dressing</p> | <p>5</p> | <p>PICKLED MUSHROOM SALAD <i>gf</i>
black fungus salad pickled
in black vinegar, chilli and herbs</p> | <p>5</p> |
| <p>RAK BUA TAWT <i>gf</i>
hand-cut lotus root chips
with togarashi pepper salt</p> | <p>6</p> | <p>GUNG TAWT <i>gf</i>
tapioca dusted school prawns
with burnt chilli salt</p> | <p>7</p> |

COCKTAILS

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| <p>SEASONAL BELLINI
ask waitstaff about today's creation</p> | <p>13</p> | <p>CHIANG MAI BLOODY MARY
eristoff vodka, lemon, spicy
chiang mai relish, togarashi salt
and tomato
<small>(not recommended for shellfish allergies)</small></p> | <p>18</p> |
| <p>THAI SANGRIA
pineapple, mango, orange,
thai herbs and white wine</p> | <p>13</p> | <p>FULL MOON PANDA
bourbon, contreau, lime and
thai basil with an absinthe rinse</p> | <p>18</p> |
| <p>LEMONGRASS TOM COLLINS
lemongrass infused gin with
cucumber. topped with soda</p> | <p>18</p> | <p>MANG-KOH SAMUI
bombay dry gin, triple sec, mango
and thai basil, topped with soda</p> | <p>18</p> |
| <p>SOUTH EAST SIDE
bacardi oro rum, lime, mint,
thai basil and kaffir lime</p> | <p>18</p> | <p>ONE INCH PUNCH
thai whisky, cognac, lemon
and ruby red grapefruit</p> | <p>18</p> |
| <p>VIETNAMESE ESPRESSO MARTINI
eristoff vodka, espresso,
condensed milk and burnt cinnamon</p> | <p>18</p> | <p>MEKHONG MULE
mekhong whiskey, vietnamese mint
and lime, topped with ginger beer</p> | <p>18</p> |
| <p>LIN-JEE SOUR
lychee vodka, lemon and cherry bitters</p> | <p>18</p> | | |

gf GLUTEN FREE

WINE

	glass	bottle
VALATTE PROSECCO veneto, italy	11	49
BANFI PINOT GRIGIO alto adige, italy	11	49
PRINCIPESSA GAVIA GAVI gavi, italy	12	55
RISE VINEYARD RIESLING clare valley, vic	11	49
MATAKANA SAUVIGNON BLANC malbourough, nz	11	49
D'ARENBURG LOVEGRASS SHIRAZ mclaren vale, sa	12	55
LA VUE PINOT NOIR central victoria, australia	12	55
ALTOZANO TEMPRANILLO castilla la mancha, spain	11	49

BEER & CIDER

HITE PALE LAGER south korea 4.1%	9.5
HAWKERS XPA reservoir, vic, 4.6%	10.5
MOONDOG BEERCAN abbotsford, vic, 4.2%	10
KAIJU CRUSH TROPICAL PALE ALE dandenong, vic, 4.7%	12
HOP NATION 'THE DAMNED' PILSNER footscray, vic, 4.8%	12
GOLDENAXE APPLE CIDER	10

OTHER STUFF

SPIRITS	FROM 10
HOMEMADE ICED TEA	5
VIETNAMESE ICED COFFEE served with condensed milk	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	