



#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 and ginger sauce
with crispy pork belly ADD 3
- GALLOPING HORSES MA HOR gf** 4 PC / 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
- CHILLI WONTONS KNOM JEEB** 4 PC / \$13
black bean and chilli wontons filled with pork, lobster, ginger and chives
- STEAMED PORK BUNS BANH BAO** 2 PC / \$14
with pork belly, cucumber, shallots and hoisin sauce
- THAI CEVICHE KOI PLA gf** 14
lime cured, south australian sashimi grade kingfish with herbs, chilli and shallots
- DUCK BAGUETTE BANH MI** 2 PC / 14
with roasted duck, duck egg, pickled green papaya and duck liver pate
- BETEL LEAF MIANG KHAM gf** 2 PC / 14
topped with king prawn and green mango salad, peanut jam and crispy pork belly
- SOFT SHELL CRAB SALAD YAM BPUU TAWT gf** 14
crispy soft shell crab with a green mango salad, chilli, coconut and herbs
- CHICKEN SALAD YAM GAI YANG gf** 14
char-grilled chicken and banana blossom salad with rambutan, chilli jam and coconut dressing
- PHUKET CALAMARI PHAT PHLA MUK gf** 14
wok tossed in a salted, duck egg sauce with snake beans and chinese celery
- BBQ LAMB RIBS SII KRONG NUEX** 15
mekhong whiskey marinated lamb ribs in a sticky special sauce
- GRILLED PORK NAEM MUU YANG gf** 15
flame-grilled, Chiang Mai 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
- 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** 2 PC / 15
grilled jumbo clarence river prawns tossed in Thai 'xo' butter sauce

gf GLUTEN FREE

- COCONUT JASMINE RICE gf** 4
per serve
- MALAYSIAN 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* **13**
wok tossed mustard greens with wood ear mushrooms,
bean shoots and ginger sauce

MA HOR **4^{PC} / 12**
caramelised five-spiced, pressed tofu and peanut on compressed watermelon

MUSHROOM SALAD *gf* **14**
grilled asian mushroom and banana blossom salad with rambutan,
chilli jam and coconut dressing

CRISPY TOFU BAO **2^{PC} / 14**
crispy smoked tofu with burnt mandarin jam, cucumber and spring onion

TEMPURA EGGPLANT SALAD **14**
tempura eggplant with a green mango salad, chilli, coconut and herbs

GREEN APPLE SALAD **14**
smoked tofu in a green apple and roast cashew salad and nahm jim dressing

MINI BANH MI (vegetarian) **2^{PC} / 13**
mini sweet vietnamese baguettes with bbq king mushrooms,
pickles and coriander

gf GLUTEN FREE

COCONUT JASMINE RICE *gf* **4** **MALYSIAN ROTI** **7**
per serve served with a peanut dipping sauce.
something to mop up the best bits

DESSERTS 12^{EA}

TERRARIUM
vietnamese coffee mousse with
a peanut and chocolate soil

ENTER THE DRAGON *gf*
red dragonfruit 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
