RICE PAPR SCRS

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** 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

LOBSTER DUMPLINGS KHANOM JEEB 4PC/**14**
filled with lobster, pork, ginger
and chives. with a chilli black
bean sauce

STEAMED PORK BUNS BANH BAO 2PC/**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 2PC/**14**
with roasted duck, duck egg,
pickled green papaya and
duck liver pate

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

BETEL LEAF MIANG KHAM **gf** 2PC/**14**
topped with king prawn and
green mango salad, peanut jam
and crispy pork belly

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

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** 2PC/**15**
grilled jumbo clarence river
prawns tossed in thai 'xo'
butter sauce

gf GLUTEN FREE

COCONUT JASMINE RICE **gf** **5**
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 15% 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   4ᴾᶜ / 12
caramelised five-spiced, pressed tofu and peanut on compressed watermelon

MUSHROOM SALAD gf   14
bbq wild asian mushroom with banana blossom, rambutan, herbs and
a chilli jam dressing

CRISPY TOFU BAO   2ᴾᶜ / 14
crispy smoked tofu buns with sweet hoisin, 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)   2ᴾᶜ / 13
mini sweet vietnamese baguettes with bbq king mushrooms,
pickles and coriander

gf GLUTEN FREE

COCONUT JASMINE RICE gf   5   **MALAYSIAN ROTI**   7
per serve   served with a peanut dipping sauce.
                                            something to mop up the best bits

DESSERTS 12ᴱᴬ

TERRARIUM   **ENTER THE DRAGON** gf
vietnamese coffee mousse with   red dragonfruit and lemongrass
a peanut and chocolate soil   granita with coconut ice-cream

MUM, I DROPPED MY ICE CREAM   **STEAMED GINGER & LEMONGRASS PUDDING**
condensed milk, yuzu sorbet, puffed rice   with burnt palm sugar caramel
crumble and white chocolate ganache   and condensed milk ice-cream

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