



#USEYOURHANDS

CHOOSE 5 DISHES TO SHARE**29 .50 P.P FOR LUNCH 34 .50 P.P FOR DINNER**

min 2 people

- 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
caramelised pork, prawn and peanut with sweet 'n' sour fruits. a thai classic!
- 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
- SOFT SHELL CRAB SALAD YAM BPUU TAWT gf** 14
crispy soft shell crab with a green papaya and red pomelo salad. coconut and herbs
- DUCK BAGUETTE BANH MI** 2PC / 14
with roasted duck, duck egg, pickled green papaya and duck liver paté
- BETEL LEAF MIANG KHAM gf** 2PC / 14
topped with king prawn, peanut jam, pork belly and charred pineapple
- 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
- 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 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** 4 *pc* / 12
caramelised five-spiced, pressed tofu and peanut with sweet 'n' sour fruits.
a thai classic!
- MUSHROOM SALAD** *gf* 14
bbq wild asian mushroom with banana blossom, rambutan, herbs and
a chilli jam dressing
- CRISPY TOFU BAO** 2 *pc* / 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) 2 *pc* / 13
mini sweet vietnamese baguettes with bbq king mushrooms,
pickles and coriander

gf GLUTEN FREE

- COCONUT JASMINE RICE** *gf* 5 **MALYSIAN ROTI** 7
per serve served with a peanut dipping sauce.
something to mop up the best bits
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DESSERTS 12^{EA}

- 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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