

CHOOSE 5 DISHES TO SHARE

32_{p.p} FOR LUNCH 37_{p.p} FOR DINNER

min 2 people

- ASIAN GREENS PHAT GAI CHOY** *gf* 14
wok tossed asian greens with locally grown shiitake mushrooms and secret sauce with crispy pork belly ADD 3
- BETEL LEAF MIANG KHAM** *gf* 2_{PC} / 15
topped with bbq fremantle octopus, watermelon, peanut jam, fresh herbs and a tamarind caramel dressing
- GALLOPING HORSES MA HOR** *gf* 4_{PC} / 14
caramelised pork, prawn and peanut with sweet 'n' sour fruits. a thai classic!
- ROAST DUCK SALAD YAM PED** *gf* 16
roast duck and banana blossom salad with rambutan, chilli jam and coconut dressing
- THAI FRIED CHICKEN PEEK GAI TOD** *gf* 14
marinated in galangal, chilli and coriander root
- PHUKET CALAMARI PHAT PHLA MUK** *gf* 16
wok tossed in a salted, duck egg sauce with snake beans and chinese celery
- LOBSTER DUMPLINGS KHANOM JEEB** 4_{PC} / 16
filled with lobster, pork, ginger and chives, with chilli black bean sauce
- CRISPY BARRAMUNDI YAM PLA FU** *gf* 16
tapioca dusted barramundi with a green apple and roast cashew salad and nahm jim dressing
- STEAMED PORK BUNS BANH BAO** 2_{PC} / 15
with pork belly, cucumber, shallots and hoisin sauce
- BBQ LAMB RIBS SII KRONG NUEX** 16
mekhong whiskey marinated lamb ribs in a sticky special sauce
- THAI CEVICHE KOI PLA** *gf* 16
lime cured, south australian sashimi grade kingfish with herbs, chilli and shallots
- CRYING TIGER SEUA RONG HAI** *gf* 16
char-grilled wagyu beef with a spicy citrus dipping sauce
- SOFT SHELL CRAB SALAD YAM BPUU TAWT** *gf* 16
crispy soft shell crab with a green mango, coconut and herb salad
- STICKY PORK BELLY MUU KROB** *gf* 16
twice cooked pork in a tamarind caramel sauce, topped with a fragrant herb salad
- VIETNAMESE BAGUETTE BANH MI** 2_{PC} / 16
with crispy whole local king prawns, foie gras paté, pickles, chilli and coriander

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

VEGAN

- ASIAN GREENS** gf **14**
wok tossed asian greens with locally grown shiitake mushrooms and secret sauce with crispy 'mock' pork belly ADD 3
- MA HOR** **4pc / 14**
caramelised 'mock' pork and peanuts with sour summer fruits. a thai classic!
- BETEL LEAF** gf **15**
topped with a young jackfruit relish and grilled fresh coconut
- STEAMED BUNS** **2pc / 15**
filled with crispy vegan bbq pork, hoisin, cucumber and spring onion
- TEMPURA EGGPLANT SALAD** gf **15**
tempura eggplant with a green mango salad, chilli, coconut and herbs
- VIETNAMESE BAGUETTE** **2pc / 16**
filled with tempura king oyster mushroom, pickles and herbs with vegan sriracha mayo
- BANANA BLOSSOM SALAD** **16**
fresh banana blossom salad with chilli jam and coconut dressing, vegan crispy duck and herbs
- CRISPY BARRAMUNDI** **17**
tapioca dusted 'faux' barramundi with a green apple and roast cashew salad

gf GLUTEN FREE

DESSERTS 13^{EA}

- TERRARIUM**
vietnamese coffee mousse with a peanut and chocolate soil
- ENTER THE DRAGON** gf vg
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

GOT SOMETHING TO CELEBRATE? OR JUST HEAPS OF FRIENDS...

our fitzroy restaurant offers a dedicated and private function area, perfect for birthdays hen's nights with private cocktail making classes or to make your next presentation professional and delicious. contact functions@ricepaperscissors.com.au for more
