

CHOOSE 5 DISHES TO SHARE

32 p.p. FOR LUNCH 37 p.p. FOR DINNER

min 2 people

- ASIAN GREENS PHAT GAI CHOY** vg 14 **BBQ LAMB RIBS SII KRONG NUEX** 16  
wok-tossed asian greens with mekhong whiskey marinated  
seasonal vegetables in black lamb ribs in a sticky special sauce  
vinegar and soy
- with crispy pork belly **ADD 3** **BURMESE TEA LEAF SALAD LAHPET THOKE** gf vg 16  
pickled tea leaf, crunchy bits, local  
tomatoes, wombok, peanuts and  
roast garlic dressing
- GALLOPING HORSES MA HOR** gf 4 **PC** / 15 with crispy pork belly **ADD 3**  
caramelised duck leg relish  
with summer sour fruits
- STEAMED PORK BUNS BANH BAO** 2 **PC** / 15 **BBQ KING PRAWNS GUNG YANG** gf 2 **PC** / 16  
with pork belly, cucumber, barbecued qld king prawns served  
shallots and hoisin sauce with aunty chan's secret sauce
- CRISPY PORK FRITTERS LAAP MUU THAUT** gf 4 **PC** / 15 **STICKY PORK BELLY MUU KROB** gf 16  
fried pork fritters with roasted twice cooked pork in a tamarind  
rice powder, herbs and lettuce cups caramel sauce topped with a  
fragrant herb salad
- TUNA CRACKER GOHU IKAN** gf 2 **PC** / 16 **THAI BBQ CHICKEN GAI YANG** gf 16  
balinese sashimi tuna and marinated in soy, lemongrass and  
lemongrass salad on rice chilli. served with nahm jim jaew  
wafers with squid ink emulsion
- VIETNAMESE BAGUETTE BANH MI CHA CA** 2 **PC** / 16 **CRISPY BARRAMUNDI YAM PLA FOO** gf 16  
filled with sustainably caught tapioca dusted barramundi with  
local rockling, pickles, paté, a green apple and roast cashew  
dill and kaffir lime mayo salad and nahm jim dressing
- CRYING TIGER SEUA RONG HAI** gf 16 **BALINESE STEAMED DUCK BEBEK BETUTU** gf 17  
char-grilled wagyu beef with duck steamed in spice paste with  
a spicy citrus dipping sauce snow pea salad, macadamias  
and sesame dressing
- WOK-TOSSED SQUID PAD PED PLAHMUK** gf 16 **COCONUT SNAPPER CEVICHE KOI PLA** 17  
wok tossed calamari in a southern citrus cured local snapper with  
style dry red curry with green pomelo, coconut and chilli. served  
peppercorns and 'krachai' ginger with crispy wonton crackers

**gf** GLUTEN FREE **vg** VEGAN

- ROYAL THAI STEAMED JASMINE RICE** gf 4.<sup>50</sup> **MALAYSIAN ROTI** 7  
per serve served with a peanut dipping sauce.  
something to mop up the best bits



VEGAN

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min 2 people

<b>TEMPURA BUNS</b> filled with tempura eggplant, cucumber and spicy vegan mayonnaise	<b>15</b>
<b>MA HOR</b> caramelised jackfruit relish with sour summer fruits and leaves	<b>4pc / 14</b>
<b>SALT &amp; PEPPER BANANA BLOSSOM <small>gf</small></b> with coconut chilli dressing	<b>15</b>
<b>EGGPLANT CEVICHE <small>gf</small></b> with asian eggplant and a chilli herb salsa with smoked eggplant sauce	<b>15</b>
<b>BURMESE TEA LEAF SALAD <small>gf</small></b> pickled tea leaf, crunchy bits, local tomatoes, wombok, peanuts and roast garlic dressing	<b>16</b>
<b>ASIAN GREENS</b> wok-tossed asian greens with seasonal vegetables in black vinegar and soy with crispy mock pork belly ( <b>non gf</b> )	<b>14</b> <b>ADD 3</b>
<b>BANANA BLOSSOM SALAD <small>gf</small></b> banana blossom with five spice tofu, fresh herbs, chilli and lychee	<b>15</b>
<b>MINI BANH MI (<small>vegetarian</small>)</b> mini sweet vietnamese baguettes with mock duck, pickles, coriander and sriracha mayo	<b>2pc / 15</b>
<b>CRISPY BARRAMUNDI</b> tapioca dusted faux barramundi with a green apple and roast cashew salad	<b>17</b>

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**ALL DISHES ON THIS SIDE ARE VEGAN EXCEPT WHERE NOTED****gf GLUTEN FREE**

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**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@ricepapersscissors.com.au](mailto:functions@ricepapersscissors.com.au) for more

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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