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CHOOSE 5 DISHES TO SHARE

34 p.p FOR LUNCH **39** p.p FOR DINNER

min 2 people

GRILLED ASPARAGUS SALAD YUM NHOR MAI FARANG <small>gf vg</small> cucumber, pickled ginger, green nam jim and fried garlic with crispy pork belly	15	BBQ LAMB RIBS SII KRONG NUEX mekhong whiskey marinated lamb ribs in a sticky special sauce	17
THAI FRIED CHICKEN PEEK GAI TOD <small>gf</small> marinated in ginger, garlic, chilli and lemongrass. served with sriracha mayonnaise	16	SISTER'S LOBSTER ROLL PANDESAL ULANG <small>2pc</small> tempura slipper lobster with pickled mustard greens, secret pinoy sauce and krisantemo leaf	17
STEAMED PORK BUNS BANH BAO with pork belly, cucumber, shallots and hoisin sauce	2pc / 16	PHUKET CALAMARI PHAT PHLA MUK <small>gf</small> wok tossed in a salted duck egg sauce with snake beans and chinese celery	17
LOBSTER DUMPLINGS KHANOM JEEB filled with lobster, pork, ginger and chives with chilli black bean sauce	4pc / 16	PORK & PRAWN BETEL LEAF <small>gf</small> MIANG KHAM MEUNG GOONG topped with mooloolaba king prawn, chiang mai spicy pork and peanut chilli jam	2pc / 17
STEAMED RICE CAKES BANH BEO <small>gf</small> with caramelised pork, pickled turnip and crispy pork skin. served with lettuce cups and herbs	4pc / 16	CRAB & PORK COCONUT CREPES BANH XEO <small>gf</small> fraser island crab, crispy pork, and bean shoots inside turmeric- coconut crepes, nuoc cham	17
CHICKEN & PAPAYA SALAD SOM TUM GAI YANG <small>gf</small> smashed green papaya salad, snake beans, tomato, peanuts and chilli with charcoal grilled chicken	16	CRISPY BARRAMUNDI YAM PLA FU <small>gf</small> fresh queensland barramundi with a green apple and roast cashew salad and nam jim dressing	17
BURMESE SAMOSA SALAD SAMOSA THOTE <small>vg</small> with cabbage, tamarind, mint, tomato and smoked chickpea flour	16	STICKY PORK BELLY MUU KROB <small>gf</small> twice cooked pork in a tamarind caramel sauce, topped with a fragrant herb salad	17
CRYING TIGER SEUA RONG HAI <small>gf</small> chargrilled beef brisket with a spicy citrus dipping sauce	16	SCALLOP CEVICHE GOI HOI <small>gf</small> lime cured harvey bay scallops with green nam jim. served with crispy sesame crackers	17
PINOY TUNA KINILAW filipino kalamansi cured tuna with spices, black caviar on fried bread	2pc / 16		

gf GLUTEN FREE vg VEGAN

COCONUT JASMINE RICE <small>gf</small> per serve	5	MALAYSIAN ROTI served with a peanut dipping sauce. something to mop up the best bits	8
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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

we use products containing wheat in our kitchen and as such gluten free products may contain traces of wheat

all produce is free range and sustainably sourced where possible. a 15% surcharge applies on public holidays

VEGAN

34 p.p ^{FOR} LUNCH 39 p.p ^{FOR} DINNER

min 2 people

- CRISPY COCONUT CREPES** BANH XEO ^{gf} 17
crispy vietnamese crepes topped with caramelised five spice bean cake and roast heirloom tomatoes with fresh herbs, bean shoots
- CHARGRILLED GAILAN** GAILAN YANG ^{gf} 15
chargrilled chinese broccoli with a roasted sesame dressing
- CHARGRILLED CORN SALAD** YUM KAO POD YANG ^{gf} 16
puffed corn, cucumber, peanuts and coriander
- SOUR ORANGE CURRY** KAENG SOM ^{gf} 16
green mango, pineapple and young coconut
- BURMESE SAMOSA SALAD** SAMOSA THOTE 16
with cabbage, tamarind, mint, tomato and smoked chickpea flour
- TEMPURA BUNS** SALAPAO PAK TOD 15
filled with tempura eggplant, cucumber and spicy vegan mayonnaise
- BEETROOT CURRY** BEET ALLA MALUWA ^{gf} 16
sri lankan beetroot curry with fried curry leaves and coconut
- GRILLED ASPARAGUS SALAD** YUM NHOR MAI FARANG ^{gf} 15
cucumber, pickled ginger, green nam jim and fried garlic

^{gf} GLUTEN FREE

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

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