



get to know every dish!
go to mryum.com/rpssscissors
or scan the qr code with
your phone camera. no
app required

CHOOSE 5 DISHES TO SHARE

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

min 2 people

ASIAN GREENS PHAT GAI CHOY vg
wok-tossed asian greens with
seasonal vegetables in black
vinegar and soy
with crispy pork belly

GRILLED ASPARAGUS SALAD YUM PRIK gf vg
cucumber, pickled ginger,
green nam jim and fried garlic
with crispy pork belly

CRISPY COCONUT CUPS BANH KHOT gf
filled with caramelised pork,
clarence river prawns and yarra
valley smoked salmon caviar

STEAMED PORK BUNS BANH BAO
with pork belly, cucumber,
shallots and hoisin sauce

PORK DUMPLINGS ZHUROU JIAOZI
szechuan pork dumplings
with chilli oil, water chestnuts
and spring onion

TUNA CRACKER GOHU IKAN gf
balinese sashimi tuna and
lemongrass salad on rice
wafers with squid ink emulsion

CRYING TIGER SEUA RONG HAI gf
chargrilled beef brisket with
a spicy citrus dipping sauce

15 THAI BBQ CHICKEN GAI YANG gf **16**
marinated in soy, lemongrass and
chilli. served with nam jim jaew

ADD 4 15 WOK-TOSSED SQUID PAD PLAHMUK **17**
wok-tossed squid with sweet soy,
green peppercorns and capsicum

BBQ LAMB RIBS SII KRONG NUEX **17**
ADD 4 mekhong whiskey marinated
lamb ribs in a sticky special sauce

4PC/16 SUGAR CANE PRAWNS CHAO TOM gf **17**
minced prawn and lemongrass
wrapped around sugar cane
with ginger nuoc cham

2PC/16 FRIED CHICKEN BANH MI BANH MI GA CHA **17**
crispy chicken, housemade pate,
pickled green papaya, sriracha mayo

4PC/16 STICKY PORK BELLY MUU KROB gf **17**
twice cooked pork in a tamarind
caramel sauce topped with a
fragrant herb salad

2PC/16 CRISPY BARRAMUNDI YAM PLA FU gf **17**
fresh queensland barramundi
with a green apple and roast cashew
salad and nam jim dressing

16 COCONUT SNAPPER CEVICHE KOI PLA **17**
citrus cured local snapper with
pomelo, coconut and chilli. served
with crispy wonton crackers

gf GLUTEN FREE vg VEGAN

STEAMED JASMINE RICE gf
per serve

5 8 MALAYSIAN ROTI
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
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

CHOOSE 5 DISHES TO SHARE

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

min 2 people

TEMPURA BUNS SALAPAO PAK TOD

15

filled with tempura eggplant, cucumber
and spicy vegan mayonnaise

EGGPLANT CEVICHE GOI MAKHUEA gf

15

with asian eggplant and a chilli herb salsa
with smoked eggplant sauce

MOCK DUCK & CABBAGE SALAD GOI BAP CAI

16

smoked duck tofu, pickled onion and ginger nuoc cham

ASIAN GREENS PHAT GAI CHOY

15

wok-tossed asian greens with seasonal vegetables
in black vinegar and soy

with crispy mock pork belly (non gf)

ADD 4

CHARGRILLED CORN SALAD YUM KHAWPOD gf

16

cucumber, chilli, coriander, peanuts and puffed corn

GRILLED ASPARAGUS SALAD YUM NHOR MAI FARANG gf

15

cucumber, pickled ginger, green nam jim and fried garlic

BURMESE CHICKPEA CURRY CHANA ALOO gf

16

braised chickpeas and potatoes in burmese spices,
with pickled mustard greens

GREEN CURRY KAENG KHIAO WAN gf

17

with baby corn, snake beans and fresh coconut

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

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