

# FUNCTIONS MENU

55 P.P  
FOR LUNCH

59 P.P  
FOR DINNER

RPS FAVOURITES

## ASIAN GREENS PHAT GAI CHOY vg

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

## GRILLED ASPARAGUS SALAD YUM PRIK gf vg

cucumber, pickled ginger, green nam jim and fried garlic

## 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

## CRYSING TIGER SEUA RONG HAI gf

chargrilled beef brisket with a spicy citrus dipping sauce

## THAI BBQ CHICKEN GAI YANG gf

marinated in soy, lemongrass and chilli. served with nam jim jaew

## WOK-TOSSED SQUID PAD PLAHMUK

wok-tossed squid with sweet soy, green peppercorns and capsicum

## BBQ LAMB RIBS SII KRONG NUOX

mekhong whiskey marinated lamb ribs in a sticky special sauce

## SUGAR CANE PRAWNS CHAO TOM gf

minced prawn and lemongrass wrapped around sugar cane with ginger nuoc cham

## FRIED CHICKEN BANH MI BANH MI GA CHA

crispy chicken, housemade pate, pickled green papaya, sriracha mayo

## STICKY PORK BELLY MUU KROB gf

twice cooked pork in a tamarind caramel sauce, topped with a fragrant herb salad

## CRISPY BARRAMUNDI YAM PLA FU gf

fresh queensland barramundi with a green apple and a roast cashew salad and nam jim dressing

## COCONUT SNAPPER CEVICHE KOI PLA

citrus cured local snapper with pomelo, coconut and chilli. served with crispy wonton crackers

SELECT  
DISHES FROM  
THIS LIST

5

BRING  
YOUR  
MATES

VEGAN

## TEMPURA BUNS SALAPAO PAK TOD

filled with tempura eggplant, cucumber and spicy vegan mayonnaise

## EGGPLANT CEVICHE GOI MAKHUEA gf

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

## MOCK DUCK & CABBAGE SALAD GOI BAP CAI

smoked duck tofu, pickled onion and ginger nuoc cham

## ASIAN GREENS PHAT GAI CHOY

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

## CHARGRILLED CORN SALAD YUM KHAWPOD gf

cucumber, chilli, coriander, peanuts and puffed corn

## GRILLED ASPARAGUS SALAD YUM NHOR MAI FARANG gf

cucumber, pickled ginger, green nam jim and fried garlic

## BURMESE CHICKPEA CURRY CHANA ALOO gf

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

## GREEN CURRY KAENG KHIAO WAN gf

with baby corn, snake beans and fresh coconut

PREMIUM ADD-ONS

## BBQ BEEF BRISKET 1.5KG av

with fermented black bean and chilli

99

## ROASTED SIDE OF SALMON 1.5KG av

with lime curry and watercress

109

## SMOKED HAM HOCK 500-700G

with mam nem sauce (pineapple and fermented anchovy)

49

## WHOLE LAMB SHOULDER 3-4KG

cooked in penang curry with peanuts

79

## WHOLE ROASTED SNAPPER 2-2.5KG gf

with chilli, ginger and lemongrass

119

NEED A LITTLE EXTRA?  
ADD ADDITIONAL CANAPES FOR +\$9.90

gf GLUTEN FREE

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

RICE  
PAPR  
SCRS

DESSERTS

**TERRARIUM**

vietnamese coffee mousse with a peanut and chocolate soil

**MUM, I DROPPED MY ICE CREAM**

condensed milk and yuzu sorbet, puffed rice crumble and white chocolate ganache

**13 FILO PIÑA COLADA** vg 14  
coconut sorbet, pineapple granita, mint and filipino rum syrup

**13 BANANA ROTI** 13  
sugar banana, nutella and peanut filled roti. served with condensed milk

**CAN'T DECIDE? ORDER A DESSERT PLATTER FOR THE GROUP FOR \$10 P.PERSON  
BRING ALONG YOUR OWN CAKE: \$3pp CAKEAGE**

vg VEGAN

DRINKS PACKAGES

RICE	40 <sup>P.P</sup>	PAPR	60 <sup>P.P</sup>	SCRS	70 <sup>P.P</sup>	PARTY!	90 <sup>P.P</sup>
2 hours		3 hours		2 hours		3 hours	
all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling		all you can drink beer, wine, sparkling	
basic spirits and mixers and soft drinks		basic spirits and mixers and soft drinks		basic spirits and mixers, soft drinks		basic spirits and mixers, soft drinks	
				cocktails		cocktails	
							



\*t&c's: basic spirit and mixers includes our house gin and tonic, vodka and soda etc and doesn't include shots of spirits. all of our wines by the glass are included however you are unable to order wine by the bottle. all drinks packages are subject to the usual rsa restrictions