

CHOOSE 5 DISHES TO SHARE

35 p.p FOR LUNCH 40 p.p FOR DINNER

min 2 people

- VIETNAMESE PORK & NOODLE SALAD** 16.50
BUN CHAY
vermicelli noodles with pork sausage, spring rolls, peanuts and nuoc cham
- THAI FRIED CHICKEN** PEEK GAI TOD gf 16
marinated in ginger, garlic, chilli and lemongrass. served with sriracha mayonnaise
- STEAMED PORK BUNS** BANH BAO 2pc / 16
with pork belly, cucumber, shallots and hoisin sauce
- LOBSTER DUMPLINGS** KHANOM JEEB 4pc / 16
filled with lobster, pork, ginger and chives with chilli black bean sauce
- CHICKEN & PAPAYA SALAD** gf 16.50
SOM TUM GAI YANG
smashed green papaya salad, snake beans, tomato, peanuts and chilli with charcoal grilled chicken
- CRYING TIGER** SEUA RONG HAI gf 16.50
chargrilled beef brisket with a spicy citrus dipping sauce
- PINOY TUNA** KINILAW 2pc / 16
1pc / 8
filipino kalamansi cured tuna with spices, black caviar on fried house-made brioche
- BBQ LAMB RIBS** SHI KRONG NUEX 17.50
mekhong whiskey marinated lamb ribs in a sticky special sauce
- SISTER'S LOBSTER ROLL** PANDESAL ULANG 2pc / 18
tempura w.a. slipper lobster with 1pc / 9
pickled mustard greens, secret pinoy sauce and krisantemo leaf
- PHUKET CALAMARI** PHAT PHLA MUK gf 17
wok tossed in a salted duck egg sauce with snake beans and chinese celery
- PORK & PRAWN SALAD** RAU THIM gf 17
mooloolaba king prawn, Chiang Mai spicy pork, peanut chilli jam. served with local sorrel leaf
- CRISPY CRAB CUPS** KHA NOM KROK gf 17
fraser island spanner crab, coconut dressing with herbs and chilli
- CRISPY BARRAMUNDI** YAM PLA FU gf 17
fresh queensland barramundi with a green apple and roast cashew salad and nam jim dressing
- STICKY PORK BELLY** MUU KROB gf 17.50
twice cooked pork in a tamarind caramel sauce, topped with a fragrant herb salad
- KINGFISH SASHIMI** GOI PLA gf 17
with green nam jim, preserved pomelo, baby shiso and crispy rice noodles

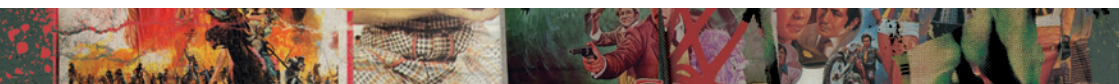
gf GLUTEN FREE vg VEGAN

- STEAMED JASMINE RICE** gf 5
per serve
- MALAYSIAN ROTI** vg 8
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



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- CHARGRILLED GAILAN** GAILAN YANG _{gf vg} **16**
chargrilled chinese broccoli with a roasted sesame dressing
- CHARGRILLED CORN SALAD** YUM KAO POD YANG _{gf vg} **16.50**
puffed corn, cucumber, peanuts and coriander
- THAI YELLOW CURRY** KAENG LEUNG _{gf vg} **17**
thai yellow curry with zucchini, fried eggplant and summer leaves
- BURMESE SAMOSA SALAD** SAMOSA THOTE **16.50**
with cabbage, tamarind, mint, tomato and smoked chickpea flour
- STEAMED RICE CAKES** BANH BEO _{gf vg} **4 PC / 16**
with eggplant relish and crispy shallots. served with lettuce cups and herbs
- TEMPURA BUNS** SALAPAO PAK TOD _{vg} **15.50**
filled with tempura eggplant, cucumber and spicy vegan mayonnaise
- BEETROOT CURRY** BEET ALLA MALUWA _{gf vg} **16.50**
sri lankan beetroot curry with fried curry leaves and coconut
- MALAYSIAN SPICY FRUIT SALAD** ROJAK _{vg} **16.50**
summer fruits with sambal, peanuts, crispy chinese doughnut flakes

SNACKS

- MALAYSIAN CRISPY NOODLE MIX** **9**
with peanuts, dried anchovies and mango powder
- PORK CRACKLING & CHILLI JAM** _{gf} **8**
- PEANUTS & FRIED LIME LEAF** _{gf vg} **7**

gf GLUTEN FREE vg VEGAN

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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