

CHOOSE 5 DISHES TO SHARE

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

min 2 people

- ASIAN GREENS PHAT GAI CHOY** vg **16** **THAI BBQ CHICKEN GAI YANG** gf **16**
wok-tossed asian greens with marinated in soy, lemongrass and
seasonal vegetables in black chilli. served with nam jim jaew
vinegar and soy
- with crispy pork belly
- THAI FRUIT SALAD** gf vg **16.50** **VIETNAMESE GOAT CURRY CA RI DE** gf **17.50**
SOM TAM PHON LA MAI
braised goat, curry leaf, lemongrass
summer fruits, peanuts and and taro in a light coconut curry
a punchy chilli dressing
- YUM TALAY YUM TALAY** gf **17.50** **WOK-TOSSED SQUID PAD PLAHMUK** **17.50**
aussie prawns, squid, cucumber, wok-tossed squid with sweet soy,
local tomatoes, asian celery, green peppercorns and capsicum
red nam jim
- CRISPY COCONUT CUPS BANH KHOT** gf **4PC / 16.50** **BBQ LAMB RIBS SHI KRONG NUOX** **17.50**
filled with caramelised pork, mekhong whiskey marinated
clarence river prawns and yarra lamb ribs in a sticky special sauce
valley smoked salmon caviar
- STEAMED PORK BUNS BANH BAO** **2PC / 16** **ROAST DUCK BANH MI BANH MI VIT QUAY** **2PC / 17**
with pork belly, cucumber, milawa free-range duck,
shallots and hoisin sauce housemade pate, pickled green
papaya, sriracha mayo
- PORK DUMPLINGS ZHUROU JIAOZI** **4PC / 16** **STICKY PORK BELLY MUU KROB** gf **17.50**
szechuan pork dumplings twice cooked pork in a tamarind
with chilli oil, water chestnuts caramel sauce topped with a
and spring onion fragrant herb salad
- TUNA CRACKER GOHU IKAN** gf **2PC / 16 OR 8EA** **CRISPY BARRAMUNDI YAM PLA FU** gf **17**
balinese sashimi tuna and fresh queensland barramundi
lemongrass salad on prawn with a green apple and roast
cracker with squid ink emulsion cashew salad, nam jim dressing
- CRYING TIGER SEUA RONG HAI** gf **16.50** **LAOTIAN KINGFISH CEVICHE GOI PA** **17**
chargrilled beef brisket with cured kingfish with roast chilli,
a spicy citrus dipping sauce lemongrass, herbs, spring onion.
served with crispy rice crackers

gf GLUTEN FREE vg VEGAN

- STEAMED JASMINE RICE** gf **5** **MALAYSIAN ROTI** vg **8**
per serve 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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- TEMPURA BUNS** SALAPAO PAK TOD **vg** **15.50**
filled with tempura eggplant, cucumber and spicy vegan mayonnaise
- SMOKED PINEAPPLE CEVICHE** YUM SAPPARD **gf vg** **16**
smoked pineapple with chilli, coconut and soy bean crackers
- THAI FRUIT SALAD** SOM TAM PHON LA MAI **gf vg** **16.50**
summer fruits, peanuts and a punchy chilli dressing
- MOCK DUCK & CABBAGE SALAD** GOI BAP CAI **vg** **16**
spicy smoked duck tofu, pickled onion, peanuts and ginger nuoc cham
- ASIAN GREENS** PHAT GAI CHOY **vg** **16**
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 vg** **16.50**
cucumber, chilli, coriander, peanuts and puffed corn
- THAI YELLOW CURRY** KAENG LEUNG **gf vg** **17**
thai yellow curry with zucchini, fried eggplant and summer leaves
- STICKY SOY TOFU** DAU HU HOI THOI **vg** **16**
crispy tofu, soy glaze, crispy shallots and spring onion
- MINI BANH MI** **vg** **2pc / 16**
mini sweet vietnamese baguettes with mock duck, pickles,
coriander and sriracha mayo

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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