

CHOOSE 5 DISHES TO SHARE40 p.p LUNCH AND DINNER

min 2 people

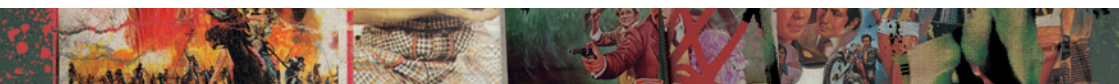
- VIETNAMESE PORK & NOODLE SALAD** 16.50
BUN CHA
vermicelli noodles with pork sausage, spring rolls, peanuts and nuoc cham
- THAI FRIED CHICKEN** PEEK GAI TOD ^{gf} 16.50
marinated in ginger, garlic, chilli and lemongrass. served with sriracha mayonnaise
- BBQ EGGPLANT SALAD** YUM KHAWPOD ^{gf vg} 16.50
smoky whole eggplant, herbs, chilli and a spicy lime dressing
add free range 63° egg ADD 3
- SUCKLING PIG STEAMED BUNS** BANH BAO 2PC / 17
steamed pork buns with western plains free-range suckling pig, pickled cucumber, green onion and hoisin sauce
- KING PRAWN DUMPLINGS** KHANOM JEEB 4PC / 17
qld king prawn dumplings with ginger, chives, minced chicken. served with a spicy lobster dressing
- CHICKEN & PAPAYA SALAD** ^{gf} 16.50
SOM TUM GAI YANG
smashed green papaya salad, snake beans, tomato, peanuts and chilli with charcoal grilled chicken
- PINOY TUNA** KINILAW 2PC / 16
1PC / 8
filipino kalamansi cured tuna with spices, black caviar on fried house-made brioche
- CRYING TIGER** SEUA RONG HAI ^{gf} 16.50
chargrilled beef brisket with a spicy citrus dipping sauce
- 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
1PC / 9
tempura w.a. slipper lobster with 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 BETEL LEAF** ^{gf} 2PC / 17
MIANG KHAM MEUNG GOONG
topped with qld king prawn, chiang mai spicy pork and peanut chilli jam
- COCONUT CRAB SALAD** YAM BPUU ^{gf} 17
fraser island spanner crab salad with spiced coconut dressing, chilli jam and black caviar on puffed rice cracker
- CRISPY BARRAMUNDI** YAM PLA FU ^{gf} 17
fresh qld 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

CHOOSE 5 DISHES TO SHARE40 p.p LUNCH AND DINNER

min 2 people

CHARGRILLED GAILAN GAILAN YANG <small>gf vg</small>	16
chargrilled chinese broccoli with a roasted sesame dressing	
NORTHERN THAI HERB SALAD YAM SAMUN PHRAI <small>gf vg</small>	16. ⁵⁰
white turmeric, parsnip, roasted cashews, imperial mandarin, coconut dressing	
add vegan pork belly (non gf)	<u>ADD 4</u>
THAI YELLOW CURRY KAENG LEUNG <small>gf vg</small>	17
thai yellow curry with zucchini, fried eggplant and winter leaves	
SOUTHERN THAI WARM RICE SALAD KHAO YUM	16. ⁵⁰
a famous southern thai warm rice salad with pomelo, green apple, pickled ginger, herbs and lime leaf. served with a spicy d.i.y dressing	
STEAMED RICE CAKES BANH BEO <small>gf vg</small>	4 ^{PC} / 16
with eggplant relish and crispy shallots. served with lettuce cups and herbs	
TEMPURA BUNS SALAPAO PAK TOD <small>vg</small>	16
filled with tempura eggplant, cucumber and spicy vegan mayonnaise	
BEETROOT CURRY BEET ALLA MALUWA <small>gf vg</small>	16. ⁵⁰
sri lankan beetroot curry with fried curry leaves and coconut	
BBQ EGGPLANT SALAD YAM MAKHUEA <small>vg</small>	16. ⁵⁰
bbq smoky eggplant salad with herbs, chilli and a spicy lime dressing	

SNACKS

MALAYSIAN CRISPY NOODLE MIX	9
with peanuts, dried anchovies and mango powder	
PORK CRACKLING & CHILLI JAM <small>gf</small>	8
PEANUTS & FRIED LIME LEAF <small>gf vg</small>	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

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

