

CHOOSE 5 DISHES TO SHARE

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

min 2 people

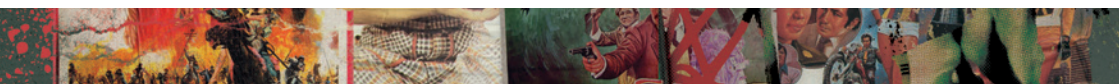
- ASIAN GREENS PHAT GAI CHOY** vg 16.50
wok-tossed asian greens with seasonal vegetables in black vinegar and soy
with crispy pork belly
- BBQ EGGPLANT SALAD YUM KHAWPOD** gf vg 16.50
smoky whole eggplant, herbs, chilli and a spicy lime dressing
add free range 63° egg
- SMOKED CHICKEN SALAD GOI GA** gf 17
coconut poached, smoked milawa free-range chicken with vietnamese slaw and chilli jam dressing
- CRISPY COCONUT CUPS BANH KHOT** gf 4PC / 16.50
filled with caramelised pork, clarence river prawns and yarra valley smoked salmon caviar
- 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
- POTSTICKER DUMPLINGS GUOTIE** 4PC / 16
pan-fried crispy bottom dumplings filled with minced pork belly and qld king prawns, szechuan sauce
- TUNA CRACKER GOHU IKAN** gf 2PC / 16 OR 8EA
balinese sashimi tuna and lemongrass salad on prawn cracker with squid ink emulsion
- THAI BBQ CHICKEN GAI YANG** gf 17
marinated in soy, lemongrass and chilli. served with nam jim jaew
- VIETNAMESE GOAT CURRY CA RI DE** gf 17.50
braised goat, curry leaf, lemongrass and taro in a light coconut curry
- WOK-TOSSED SQUID PHAT PLAMUUK** 17.50
baby calamari tossed in a house made chilli jam with holy basil and snake beans
- CRYING TIGER SEUA RONG HAI** gf 16.50
chargrilled beef brisket with a spicy citrus dipping sauce
- BBQ LAMB RIBS SII KRONG NUEX** 17.50
mekhong whiskey marinated lamb ribs in a sticky special sauce
- SUGAR CANE PRAWNS CHAO TOM** gf 17.50
minced prawn wrapped around sugar cane with ginger nuoc cham and peanuts
- ROAST DUCK BANH MI BANH MI VIT QUAY** 2PC / 17
milawa free-range duck, housemade pate, pickled green papaya, sriracha mayo
- STICKY PORK BELLY MUU KROB** gf 17.50
twice cooked pork in a tamarind caramel sauce topped with a fragrant herb salad
- CRISPY BARRAMUNDI YAM PLA FU** gf 17
fresh qld barramundi with a green apple and roast cashew salad, nam jim dressing
- THAI CEVICHE GOI PLA** 17
lightly cured, sustainably sourced kingfish sashimi with pomelo, chilli powder, puffed rice and a spiced coconut dressing

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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- TEMPURA BUNS** SALAPAO PAK TOD vg **16**
filled with tempura eggplant, cucumber and spicy vegan mayonnaise
- SMOKED PINEAPPLE CEVICHE** YUM SAPPARD gf vg **16.50**
smoked pineapple with chilli, coconut and soy bean crackers
- NORTHERN THAI HERB SALAD** YAM SAMUN PHRAI gf vg **16.50**
'white turmeric', parsnip, roasted cashews, imperial mandarin, coconut dressing
add vegan pork belly (non gf) **ADD 4**
- MOCK DUCK & CABBAGE SALAD** GOI BAP CAI vg **16.50**
spicy smoked duck tofu, pickled onion with a peanut and coconut dressing
- ASIAN GREENS** PHAT GAI CHOY vg **16.50**
wok-tossed asian greens with seasonal vegetables in black vinegar and soy
with crispy mock pork belly (non gf) **ADD 4**
- BBQ EGGPLANT SALAD** YUM KHAWPOD gf vg **16.50**
smoky whole eggplant, herbs, chilli and a spicy lime dressing
- THAI YELLOW CURRY** KAENG LEUNG gf vg **17**
thai yellow curry with zucchini, fried eggplant and winter 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 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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