

**CHOOSE 5 DISHES TO SHARE** (INC RICE)**45 p.p FOR LUNCH OR DINNER**

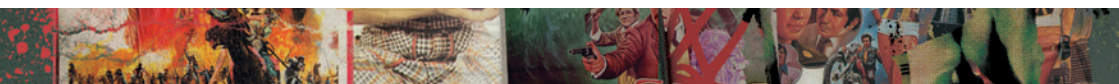
min 2 people | including rice

- SOMETHING GREEN? PHAT GAI CHOY** vg **16.50**  
chef's daily special of locally sourced, seasonal vegetables with crispy pork belly **ADD 4**
- NORTHERN THAI BEEF CURRY** gf **17**  
**KAENG HUNG LAY**  
braised beef cheek, grilled pineapple, ginger, and pickled garlic
- THAI FRIED CHICKEN PEEK GAI TOD** gf **16.50**  
marinated in ginger, garlic, chilli and lemongrass. served with sriracha mayonnaise
- CRISPY COCONUT CUPS BANH KHOT** gf **4pc / 16.50**  
filled with caramelised pork, clarence river prawns and yarra valley smoked salmon caviar
- PRAWN & GREEN MANGO SALAD** gf **17**  
**YUM MA MUANG GOONG**  
smashed aussie prawns, shredded green mango, peanuts, palm sugar dressing and pork floss
- 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
- GRILLED KANGAROO SALAD JING JO YANG** gf **17**  
kangaroo fillets sous vide with chilli, garlic and ginger. served with watercress, nuoc cham, roast rice powder
- KINGFISH CRACKER GOHU IKAN** gf **2pc / 16 OR 8EA**  
cured west australian kingfish, green nam jim, makrut mayo, lemongrass and chilli on prawn cracker
- CRYING TIGER SEUA RONG HAI** gf **17**  
chargrilled beef brisket with a spicy citrus dipping sauce
- THAI BBQ CHICKEN GAI YANG** gf **17**  
marinated in soy, lemongrass and chilli. served with nam jim jaew
- 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 paté, pickled green papaya, sriracha mayonnaise
- 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
- COCONUT SNAPPER CEVICHE KOI PLA** **17**  
citrus cured local snapper with pomelo, coconut and chilli. served with crispy wonton crackers

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

**HAVING FUN?** can you imagine if this was your workplace? we believe that if work isn't fun, then you're not on the right team! so if you want to have a chat with a human about joining the rps family, reach out to us at [careers@ricepaperscissors.com.au](mailto:careers@ricepaperscissors.com.au)



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min 2 people | including rice

- SOMETHING GREEN? PHAT GAI CHOY** vg **16.50**  
chef's daily special of locally sourced, seasonal vegetables  
with crispy mock pork belly (non gf) **ADD 4**
- BBQ EGGPLANT SALAD YUM KHAWPOD** gf vg **17**  
smoky eggplant, herbs, chilli and a spicy lime dressing
- SMOKED PINEAPPLE CEVICHE YUM SAPPARD** gf vg **16.50**  
smoked pineapple with chilli, coconut and soy bean crackers
- THAI YELLOW CURRY KAENG LEUNG** gf vg **17**  
thai yellow curry with zucchini, fried eggplant and summer leaves
- TEMPURA BUNS SALAPAO PAK TOD** vg **16**  
filled with tempura eggplant, cucumber  
and spicy vegan mayonnaise
- CHARGRILLED CORN KHAO PHOT PING** gf vg **16.50**  
chargrilled corn on the cob, covered in salted  
coconut cream, toasted coconut and lime
- CAMBODIAN CAPSICUM SALAD SALAT MTESABLAOK** gf vg **17**  
warm, wok-tossed capsicum, sesame and watercress
- MINI BANH MI BANH MI** vg **2PC / 17**  
mini vietnamese baguettes with mock duck, pickles,  
coriander and sriracha mayonnaise
- STICKY SOY TOFU DAU HU HOI THOI** gf vg **16**  
fried tofu, soy glaze, crispy shallots and spring onion
- SMOKED BROCCOLI SALAD YUM BROCCOLI ROM KHWAN** gf vg **17**  
coconut-pea purée, almond dressing, fresh asian herbs and black vinegar

**gf** GLUTEN FREE **vg** VEGAN

## PUTTING THE 'FUN', IN FUNCTIONS...

from weddings to work dinners, hen's parties and milestones, we've got private and chic spaces, specially designed to accommodate your next event. featuring super add-ons like cooking and cocktail classes – our spaces put the 'fun' in functions! for more information or to book, contact [functions@ricepaperscissors.com.au](mailto:functions@ricepaperscissors.com.au)

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

