

# FUNCTIONS MENU

65 P.P

your choice of 5 dishes plus one canapé on arrival, and your choice of rice or roti

SELECT DISHES FROM THIS SIDE 5 not including add-ons

RPS FAVOURITES

## SOMETHING GREEN? PHAT GAI CHOY vg

chef's daily special of locally sourced, seasonal vegetables

## NORTHERN THAI BEEF CURRY KAENG HUNG LAY gf

braised beef cheek, grilled pineapple, ginger and pickled garlic

## THAI FRIED CHICKEN PEEK GAI TOD gf

marinated in ginger, garlic, chilli and lemongrass. served with sriracha mayonnaise

## CRISPY COCONUT CUPS BANH KHOT gf

filled with caramelised pork, clarence river prawns and yarra valley smoked salmon caviar

## PRAWN & GREEN MANGO SALAD YUM MA MUANG GOONG gf

smashed aussie prawns, shredded green mango, peanuts, palm sugar dressing and pork floss

## SUCKLING PIG STEAMED BUNS BANH BAO

steamed pork buns with western plains free-range suckling pig, pickled cucumber, green onion and hoisin sauce

## GRILLED KANGAROO SALAD JING JO YANG gf

kangaroo fillets sous vide with chilli, garlic and ginger. served with watercress, nuoc cham, roast rice powder

## KINGFISH CRACKER GOHU IKAN gf

cured west australian kingfish, green nam jim, makrut mayo, lemongrass and chilli on prawn cracker

## CRYING TIGER SEUA RONG HAI gf

chargrilled beef brisket with a spicy citrus dipping sauce

## THAI BBQ CHICKEN GAI YANG gf

marinated in soy, lemongrass and chilli. served with nam jim jaew

## SUGAR CANE PRAWNS CHAO TOM gf

minced prawn wrapped around sugar cane with ginger nuoc cham and peanuts

## ROAST DUCK BANH MI BANH MI VIT QUAY

milawa free-range duck, housemade paté, pickled green papaya, sriracha mayonnaise

## STICKY PORK BELLY MUU KROB gf

twice cooked pork in a tamarind caramel sauce topped with a fragrant herb salad

## CRISPY BARRAMUNDI YAM PLA FU gf

fresh qld barramundi with a green apple and roast cashew salad, nam jim dressing

## COCONUT SNAPPER CEVICHE KOI PLA

citrus cured local snapper with pomelo, coconut and chilli. served with crispy wonton crackers

B R N G  
Y O U R  
M T E S

VEGAN

## BBQ EGGPLANT SALAD YUM KHAWPOD gf vg

smoky eggplant, herbs, chilli and a spicy lime dressing

## SMOKED PINEAPPLE CEVICHE YUM SAPPARD gf vg

smoked pineapple with chilli, coconut and soy bean crackers

## THAI YELLOW CURRY KAENG LEUNG gf vg

thai yellow curry with zucchini, fried eggplant and summer leaves

## TEMPURA BUNS SALAPAO PAK TOD vg

filled with tempura eggplant, cucumber and spicy vegan mayonnaise

## CHARGRILLED CORN KHAO PHOT PING gf vg

chargrilled corn on the cob, covered in salted coconut cream, toasted coconut and lime

## CAMBODIAN CAPSICUM SALAD SALAT MTESABLAOK gf vg

warm, wok-tossed capsicum, sesame and watercress

## MINI BANH MI BANH MI vg

mini vietnamese baguettes with mock duck, pickles, coriander and sriracha mayonnaise

## STICKY SOY TOFU DAU HU HOI THOI gf vg

fried tofu, soy glaze, crispy shallots and spring onion

## SMOKED BROCCOLI SALAD YUM BROCCOLI ROM KHWAN gf vg

coconut-pea purée, almond dressing, fresh herbs and black vinegar

PREMIUM ADD-ONS

## SLOW ROASTED LAMB SHOULDER

with black bean and smoked eggplant

20.pp

## ROASTED SIDE OF SALMON

with lime curry and water chestnuts

20.pp

## COLD SEAFOOD PLATTERS

featuring king prawns, moreton bay bugs and oysters. with makrut lime mayonnaise, green tiger and fresh lime

40.pp

## ADD-ONS FOR THE TABLE

### GRILLED CRAYFISH

grilled crayfish with gold sea urchin roe butter (800g)

225

### ROASTED SUCKLING PIG

whole roasted western plains suckling pig and accompaniments

500

gf GLUTEN FREE

all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies. all produce is free range and sustainably sourced where possible

RICE  
PAPR  
SCRS

DESSERTS

**CASSAVA CAKE** gf

yasmin's warm cassava cake, roasted coconut, coconut ice cream

**SO FRESH & SO CLEAN** gf vg

mango pudding, green mango curd, strawberries, passionfruit and thai basil granita

**SWEET CORN PUDDING** gf

with chocolate soil, ginger ice cream, salted caramel and caramel popcorn

**VEGAN BRULEE** gf vg

silken tofu and ginger brulee with fresh lychee and mint

**SPICED STICKY DATE PUDDING**

spiced sticky date pudding, miso caramel, candied hazelnuts, whipped coconut

**PANDAN CAKE** gf

black sesame and miso custard, pandan cake, white chocolate tuile, ginger gel, pistachio ice cream

vg VEGAN | BRING ALONG YOUR OWN CAKE: \$3PP CAKEAGE

DRINKS PACKAGES

**RICE** **40<sup>P.P</sup>**

2 hours

all you can drink beer,  
wine, sparkling

basic soft drinks



**PAPR** **50<sup>P.P</sup>**

2 hours

all you can drink beer,  
wine, sparkling

basic spirits and mixers  
and soft drinks



**SCRS** **70<sup>P.P</sup>**

2 hours

all you can drink beer,  
wine, sparkling

basic spirits and mixers,  
soft drinks

cocktails



ALL DRINKS PACKAGES HAVE THE OPTION TO EXTEND. CHAT TO YOUR FUNCTIONS MANAGER FOR MORE!



\*t&c's: basic spirit and mixers includes our house gin and tonic, vodka and soda etc and doesn't include shots of spirits. all of our wines by the glass are included however you are unable to order wine by the bottle. all drinks packages are subject to the usual rsa restrictions