

WINE

150ML GLASS 220ML GLASS 750ML BOTTLE

TAITTINGER CUVÉE PRESTIGE vg champagne, france 160
complex, lively, elegant

HOWARD VINEYARD BLANC DE BLANC adelaide hills, sa 85
fresh, lemon zest, subtle creaminess

ELINOR ‘BRIGHT EYES’ PROSECCO vg murray darling, vic 13 60
crisp, clean, citrus

FIN ‘LA NIÑA’ ROSÉ vg yarra valley, vic 15 21 69
dry, savoury, strawberries

PIZZINI LAMBRUSCO king valley, vic 70
juicy, balanced, mouth party



CRÉ RIESLING vg yarra valley, vic 15 21 69
lean, bright, textural

CASTLE ROCK ESTATE ‘SKYWALK’ RIESLING vg porongurup, wa 79
crisp, aromatic, mineral

ALPINE ROAD SAUVIGNON BLANC vg central vic 14 20 65
herbaceous, fresh, passionfruit

MONTE TONDO ‘MITO’ SOAVE vg veneto, it 14 20 65
playful, pear, white blossom

MOTLEY CRU PINOT GRIGIO vg king valley, vic 13 18 60
citrus, apple, subtle spice

MARNONG ESTATE CHARDONNAY sunbury, vic 16 22 75
tight, toasty, lemon curd

OTHER WINE CO. PINOT GRIS vg adelaide hills, sa 89
lychee, generous, textural

RED CLAW CHARDONNAY vg mornington peninsula, vic 85
clean, focused, refined

HESKETH ‘UNFINISHED BUSINESS’ PINOT NOIR vg limestone coast, sa 13 18 60
light, red fruits, silky

MEDHURST PINOT NOIR yarra valley, vic 89
perfumed, savoury spice, intense

APHELION ‘WELKIN’ GRENACHE vg mclaren vale, sa 85
light, lively, raspberry

PAXTON ‘QUEEN OF THE HIVE’ (CHILLED) SHIRAZ GRENACHE vg organic mclaren vale, sa 15 21 69
chilled, fresh, red fruit punch, polished tannin

GILBERT ‘ROUGE’ FIELD BLEND vg tablelands, nsw 75
plush, moreish, textural

POGGIO ANIMA ‘SAMAE’ MONTEPULCIANO D’ABRUZZO organic abruzzo, it 15 21 69
seductive, black fruits, spice

TWO HANDS ‘GNARLY DUDES’ SHIRAZ vg barossa valley, sa 85
layered, plush, ties the room together

vg VEGAN

BEERS & CIDER

MOLLY ROSE HELLES LAGER (on tap) 4.8% 425ml 13

MOLLY ROSE LITTLE HAZY PALE (on tap) 4.0% low carb 425ml 13

SINGHA LAGER 5.0% 330ml 12

CO-CONSPIRATORS ‘THE USUAL SUSPECTS’ IPA 5.8% 355ml 16

IGGY PASSIONFRUIT, MANGO, PINEAPPLE SELTZER 4.5% 355ml 13

KAIJU GOLDEN AXE APPLE CIDER 5.2% 375ml 13

ASAHI SOUKAI 3.5% 330ml 11

MOLLY ROSE STRAWBERRY SUBLIME GOSE 0.5% 375ml 12

HEAPS NORMAL ‘QUIET XPA’ 0.5% 375ml 10



MOCKTAILS

THAT LYCHEE MOCKTAIL 16
lyres london dry, lychee, lime, ginger beer, mint

SENSIBLE-SPRITZ 16
lyres pink non-gin, grapefruit, acai, hibiscus, lemongrass, soda

NOT SO SCARY SPICE 16
lyres dark cane, caramelised pineapple, chilli, passionfruit, tamarind, lime

NON-ALCOHOLIC

NON 5 LEMON MARMALADE & HIBISCUS vg vic 13 60
non-alcoholic wine alternative

MANGO COLA FIZZ 9
mango, housemade thai spice cola, yuzu

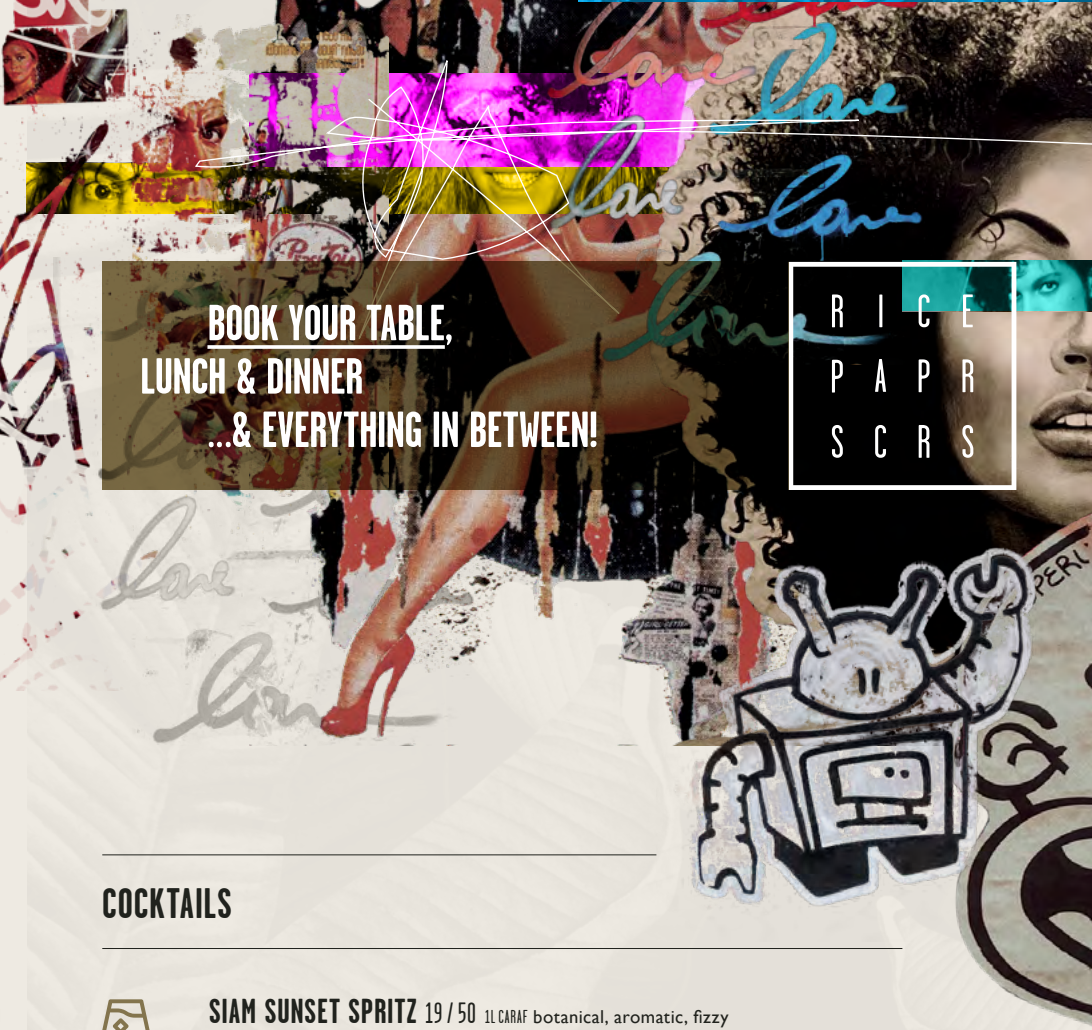
STRAWBERRY LYCHEE FIZZ 9
strawberry, lychee, kalamansi soda

HIBISCUS FIZZ 9
hibiscus, acai, green tea soda

RPS FAMOUS ICED TEA 8
make it boozy +9

VIETNAMESE ICED COFFEE 8

HOUSE INFUSED TEA POT 6
selection of seasonal blends



COCKTAILS

SIAM SUNSET SPRITZ 19 / 50 1L CARAF botanical, aromatic, fizzy
route 109 melb gin, bubbles, acai, hibiscus, lemongrass, green tea, grapefruit

STRAWBERRY DAYBED low abv 17 / 45 1L CARAF sour berry, refreshing, layered
route 109 vodka, ginger soju, strawberry shrub, kalamansi, lime leaf, tiki bitters, soda

MANGO THANG 22 tangy, tropical, moreish
beenleigh gold rum, mango, yuzu, housemade cola, lime

THAT LYCHEE DRINK 23 crushable, fruity, sweet
lychee vodka, lime, mint, ginger beer, lychees

LOVE YOUR SISTER 22 elegant, floral, velvety
route 109 gin, guava liqueur, davo plum aperitivo, lemon, jasmine tea, vanilla
we've joined sam's 1000 and are donating \$1 from every 'love your sister' cocktail

PASH SPICE 23 spicy, sweet, herbaceous
el toro tequila blanco, st felix bitter orange, caramelised pineapple, passionfruit, chilli, tamarind, ginger

PURPLE RAIN 22 seductive, purple, nutty
ube coconut vodka, blueberry, almond, lime, pandan oil

YUZU TOMMY'S 24 bright, citrus, smashable
el toro tequila blanco, housemade yuzushu, lime, agave

MIDNIGHT SPICE ESPRESSO MARTINI 22 indulgent, dark, silky
black sesame vodka, crème de cacao, coffee liqueur, cassia, espresso

NO SCRUBS MARTINI 24 dry, boozy, fresh
route 109 gin, cocchi americano, nitro infused with cucumber, thai basil, mint, apple

[BONUS TRACK] 22 not a japanese slipper
five square mile bourbon, st felix bitter orange, honeydew, coconut, cassia, lemon

SNACKS

PACIFIC OYSTER ^{gf} 6 ^{ea} OR 66 ^{p.poz}
green nam jim

SESAME PICKLED VEG ^{vg} ^{gf} 5
szechuan dressing

SNAPPER CRACKER ^{gf} 9 ^{ea}
green nam jim, lemongrass, makrut lime
mayonnaise on prawn cracker

CHICKEN SPRING ROLL 7 ^{ea}
sweet chilli sauce

MALAYSIAN ROTI ^{vg} ⁿ 9
peanut satay sauce

WEEKDAY LUNCH BANQUET

you heard it here first... a full belly
conquers all! choose 4 dishes to share and
be in and out in no time... so relax, you'll
still get that spreadsheet to mr anderson...

CRISPY COCONUT CUPS ^{gf} 4 ^{pc} FOR 24
caramelised pork, prawns, smoked salmon caviar

YELLOWFIN TUNA CRUDO ^{gf} ⁿ 27
burnt garlic, cashew cream, soy vinaigrette, sesame cracker

CARAMELISED TOFU MIANG KHAM ⁿ ^{gf} ^{vg} 22
green mango, peanut, pomelo, coconut, red nam jim

SWEET POTATO BAO ^{vg} 3 ^{pc} FOR 32
crispy potato fritter, togarashi, golden curry, pickled daikon
add gf bao +2 ^{ea}

PULLED LAMB BAO 3 ^{pc} FOR 32
slow roasted lamb shank, rendang mayo,
pickled cucumber, lime leaf
add gf bao +2 ^{ea}

CHARGRILLED EGGPLANT JEOW ^{gf} ^{vg} 22
caramelised soy sauce, toasted rice powder,
soy crackers

THAI FRIED CHICKEN ^{gf} 23
lemongrass, chilli, garlic and ginger marinade
with sriracha mayonnaise

ⁿ CONTAINS NUTS ^{gf} GLUTEN FREE ^d CONTAINS DAIRY ^{vg} VEGAN



YELLOWFIN TUNA CRUDO



CARAMELISED TOFU MIANG KHAM

SHARING IS CARING...

CHOOSE 5 PLATES ^{TO} SHARE ^{FOR} 59 ^{p.p}

CHOOSE 6 PLATES ^{TO} SHARE ^{FOR} 69 ^{p.p}

all options include bottomless rice & unsolicited advice

WE'RE ALL ABOUT BRINGING PEOPLE TOGETHER AROUND GREAT FOOD! OUR SHARED
DINING EXPERIENCE IS DESIGNED TO DO JUST THAT. IF YOU'RE EXTRA HUNGRY,
YOU CAN ALSO ADD ADDITIONAL COURSES TO THE BANQUET, INCLUDING DESSERTS



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

THAI CHIVE CAKES ^{gf} ^{vg} 22
fried garlic, asian herbs, iceberg with sweet soy vinegar

SMOKED BROCCOLI SALAD ^{gf} ^{vg} ⁿ 22
coconut-pea purée, almond dressing, fresh asian herbs, black vinegar

TOM KHA GAI 'AROMATIC COCONUT BROTH' 24
prawn and chicken wonton, oyster mushroom, bbq corn, chilli oil

GRILLED BO LA LOT 'BEEF FILLED BETEL LEAVES' ^{gf} ⁿ 25
peanuts, lemongrass, red grape dressing, nuoc cham

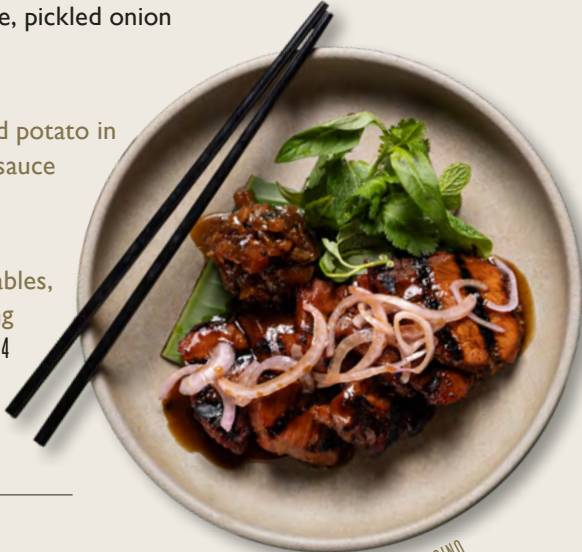
BBQ PORK TOCINO ^{gf} 24
pineapple chutney, sweet soy glaze, pickled onion

THAI CURRY PUFF ^{vg} 3 ^{pc} FOR 32
plant based mince, red pepper and potato in
crisp puff pastry, sweet and sour sauce

WOK-TOSSED GREENS ^{gf} ^{vg} 22
chef's selection of seasonal vegetables,
wok-tossed accompanying dressing
add crispy (or mock) pork belly +4

NO SPLIT BILLS PLEASE. THANK YOU.
PLEASE NOTE, A SURCHARGE APPLIES TO ALL CARD TRANSACTIONS.
10% SURCHARGE APPLIES ON SATURDAYS & SUNDAYS,
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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BBQ PORK TOCINO

CRISPY BARRAMUNDI ^{gf} ⁿ 29
infinity blue barramundi, cashew, chilli,
red nam jim, green apple salad

CRISPY SLOW COOKED DUCK LEG ^{gf} 29
thai red curry, pickled rhizome
pineapple, basil

STICKY FRIED TOFU ^{vg} 26
galangal, lime leaf, lemongrass, soy glaze,
crispy shallots, spring onion

TWICE COOKED STICKY PORK BELLY ^{gf} 36
tamarind caramel, red nam jim, fragrant herb salad

WOK-TOSSED NOODLES ^{vg} 27
scrambled firm tofu, chilli, garlic, spring onion, dark soy, vegan oyster sauce

THAI JUNGLE CURRY ^{gf} 29
steamed market fish, green chilli, baby eggplant, watercress

BURMESE LENTIL CURRY ^{vg} ^{gf} 26
root vegetable, cumin seed, coconut cream, chilli oil

^{ADD} STEAMED JASMINE RICE ^{vg} ^{gf} 4

^{ADD} PLAIN MALAYSIAN ROTI ^{vg} 6

SWEET

+ SHARE ^{ON} BANQUET ^{FOR} 5 ^{p.p}

STICKY DATE PUDDING ^{gf} ⁿ 14
hazelnut, dark soy caramel, coconut sorbet

SWEET MANGO BAVAROIS ^{gf} ^d 14
green mango, gingerbread,
rose and chrysanthemum jelly, basil

PANDAN CHEESECAKE ^{gf} ^{vg} ⁿ 14
fresh strawberries, lime gula melaka,
whipped cream, candied coconut

GREEN TEA SPONGE ⁿ ^d 14
black sesame custard, milk crumb,
pistachio ice cream

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BURMESE LENTIL CURRY



SWEET MANGO BAVAROIS