TAITTINGER CUVÉE PRESTIGE vg champagne, france 4160

complex, lively, elegant

HOWARD VINEYARD BLANC DE BLANC adelaide hills, sa 485

fresh, lemon zest, subtle creaminess

ELINOR 'BRIGHT EYES' PROSECCO vg murray darling, vic \$13 460 crisp, clean, citrus

FIN 'LA NIÑA' ROSÉ vg yarra valley, vic 69 dry, savoury, strawbs

ALLES KLAR 'JOG ON' ROSÉ vg riverland, sa 914 920 65 dry, wild, unfined



MANGO THANG

STAGE DOOR GRÜNER VELTLINER vg eden valley, sa 9 15 9 21 69 zippy, white pepper, grapefruit

CASTLE ROCK ESTATE 'SKYWALK' RIESLING vg porongurup, wa 479 crisp, aromatic, mineral

VINO VAGABOND SAUVIGNON BLANC vg strathbogie ranges, vic ₹ 14 ₹ 20 465 crunchy, herbaceous, gooseberry

MONTE TONDO 'MITO' SOAVE vg veneto, it \$\frac{1}{2}\$ 14 \$\frac{1}{2}\$ 20 \$\frac{1}{6}\$ 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 ₹ 22 475 tight, toasty, lemon curd

OTHER WINE CO. PINOT GRIS vg adelaide hills, sa 489 lychee, generous, textural

GUSTAVE LORENTZ 'CRUSTACES' PINOT BLANC vg alsace, fr 495 clean, focused, refined

盟

(CHILLED) FIN 'LE VIN DU ROSIER' GRENACHE/ZINFANDEL vg nagambie lakes, vic ₹15 ₹21 69 boisterous, red berries, pomegranate

APHELION 'WELKIN' GRENACHE vg mclaren vale, sa 485

light, lively, raspberry

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

MEDHURST PINOT NOIR yarra valley, vic \(\begin{array}{c} \text{89} \\ \text{99} \end{array} perfumed, savoury spice, intense

PICO MACCARIO 'LAVIGNONE' BARBERA D'ASTI DOCG vg piedmont, it 489 ripe, charming, earthy

RICCA TERRE 'BULLETS BEFORE CANNONBALLS' TEMPRANILLO BLEND vg riverland, sa 9 15 9 21 469 juicy, dark fruits, spice

BULL ANT SHIRAZ vg langhorne creek, sa 9 14 9 20 65 rich, full, lingering

TWO HANDS 'GNARLY DUDES' SHIRAZ vg barossa valley, sa 485 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% 355mi 16

KAIJU GOLDEN AXE APPLE CIDER 5.2% 375ml 13

ASAHI 'SOUKAI' MID 3.5% 330ml 11

MOCKTAILS

THAT LYCHEE MOCKTAIL 16

lychee, lime, ginger beer, mint

SENSIBLE-SPRITZ 16

lyres pink non-gin, grapefruit, pomegranate, hibiscus, lemongrass, soda

MANDO EASTSIDE 16

lyres london dry, cucumber, black pepper, lime, mint, mandarin

SPICED FIG MANGO FIZZ 9

thai spiced fig, yuzu mango soda

HIBISCUS FIZZ 9

hibiscus, green tea soda

RHUBARB CITRUS FIZZ 9

rhubarb, grapefruit, lemon, lime soda

NON-ALCOHOLIC

NON 5 LEMON MARMALADE & HIBISCUS $_{\mathbf{vg}\; vic}$ $\, ^{\mathrm{D}}\, 13 \, \stackrel{\triangle}{\Box}\, 60$

non-alcoholic wine alternative

MOLLY ROSE STRAWBERRY SUBLIME GOSE 0.5% 375ml 12

HEAPS NORMAL 'QUIET XPA' 0.5% 375ml 10

RPS FAMOUS ICED TEAR

make it boozy +9

VIETNAMESE ICED COFFEE 8

HOUSE INFUSED TEA POT 6

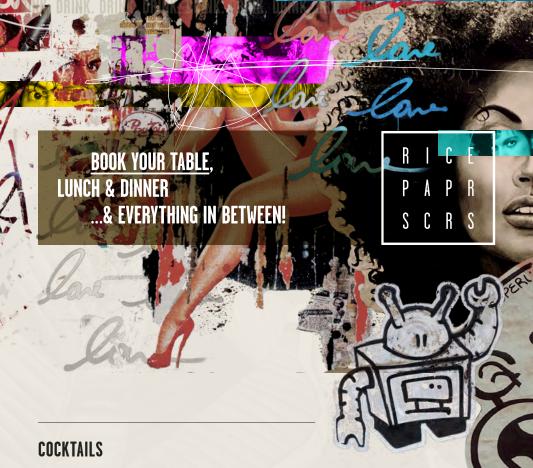
selection of seasonal blends













SIAM SUNSET SPRITZ 19/50~11CARAF botanical, aromatic, fizzy gin, prosecco, pomegranate, hibiscus, lemongrass, green tea, grapefruit

T

STRAWBERRY DAYBED low abv 18 / 45 11CARAF sour berry, refreshing, layered vodka, ginger soju, strawberry shrub, kalamansi, lime leaf, tiki bitters, soda

T

MANGO THANG 23 tangy, tropical, moreish gold rum, spiced fig, aperitif, mango, yuzu, lime

P.

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

7

LOVE YOUR SISTER 22 elegant, floral, velvety 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

P.

SAMUI SLING 23 sweet, herbaceous, spicy tequila blanco, saint felix bitter citrus, caramelised pineapple, chilli, tamarind, ginger, shiraz float

T

PIMP MY COLLINS 22 light, zippy, fresh gin, ginger soju, cucumber, lemongrass, green chilli, mandarin, lime, soda

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

7

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



MAI THAI 23 tropical, spiced, earthy dark rum, gold rum, st felix bitter orange, angostura, cardamom, rhubarb, tres citrus



[HIDDEN TRACK] 24 pumpkin spiced bourbon sour bourbon, amaro montenegro, spiced pumpkin, coconut, thai bitters, lemon

SNACKS

PACIFIC OYSTER $_{\rm gf}$ 6 $^{\rm EA}$ $_{\rm OR}$ 66 $^{\rm P.DOZ}$ green nam jim

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





BANQUET MENU

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

YELLOWFIN TUNA CRUDO gfn 27

burnt garlic, cashew cream, soy vinaigrette, sesame cracker, chilli oil

CRISPY COCONUT CUPS of 4PC FOR 24

caramelised pork, prawns, smoked salmon caviar

STEAMED RICE CAKE gf vg 3 PC FOR 22

autumn mushrooms, xo sauce, cauliflower, chilli oil

SMOKED BROCCOLI SALAD gf vg n 22

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

NAM KHAO 'CRISPY RICE SALAD' gfn 23 VEGAN ON REQUEST

fermented pork sausage, red chilli, lemongrass, pomelo, peanuts

SWEET POTATO BAO vg 3PC FOR 32

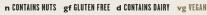
crispy potato fritter, togarashi, golden curry, pickled daikon add gf bao $+2^{\frac{LL}{2}}$

PULLED LAMB BAO 3PC FOR 32

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf add gf bao $+2\frac{\text{LL}}{2}$



NAM KHAO



BANQUET DINING

WEEKDAY LUNCH SPECIAL choose 4 dishes to share, monday to friday, 12pm to 3pm	. FOR 49 p.p
CHOOSE 5 PLATES TO SHARE	. FOR 69 p.p
ADD DESSERT TO SHARE	FOR 5 p.p

SHARED DINING MADE SIMPLE... OUR BANQUET OPTIONS LET YOU HAND-PICK YOUR FAVES WITH PORTIONS TAILORED TO PARTY SIZE — NO RULES, JUST ENDLESS VARIETY AND FLAVOUR-PACKED POSSIBILITIES. ADD DESSERT OR ADDITIONAL SIDES FOR MAXIMUM DELICIOUSNESS!

BANQUET MENU

SOM TUM TOD 'GREEN PAPAYA FRITTERS' gfvgn 24 cherry tomato, snake beans, peanuts

THAI FRIED CHICKEN gf 23

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

BAKED ATLANTIC SALMON of 28

caramalised red curry, cucumber salad

CRYING TIGER of 25

chargrilled beef flank, capsicum, mustard greens, red nam jim

SOM TUM TOD

GRILLED MOO PING 'THAI PORK SKEWER' gf 24

smoked pineapple, jeow sauce, crispy rice noodle

THAI CURRY PUFF vg 3PC 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 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



n CONTAINS NUTS of GLUTEN FREE a CONTAINS DAIRY vo VEGAN

BANQUET MENU

CRISPY BARRAMUNDI gfn 30

infinity blue barramundi, cashew, chilli, red nam jim, green apple salad

CRISPY LAMB RIBS gf 30

5 spice glaze, fresh herbs

STICKY FRIED TOFU vg gf 26

galangal, lime leaf, lemongrass, soy glaze, crispy shallots, spring onion

TWICE COOKED STICKY PORK BELLY gf 39

tamarind caramel, red nam jim, fragrant herb salad

EGGPLANT MAPO TOFU vg 27

firm tofu, ginger, garlic, spring onion, szechuan

THAI JUNGLE CURRY gf 30

steamed market fish, green chilli, baby eggplant, watercress add steamed jasmine rice ± 4 add plain roti ± 6

BURMESE LENTIL CURRY vg gf 26

root vegetable, cumin seed, coconut cream, chilli oil add steamed jasmine rice + 4 add plain roti + 6

SWEET

+ SHARE ON BANQUET FOR 5 P.P

EGGPLANT MAPO TOFU

MILO & BANANA ROTI n a 14

condensed milk, peanuts

PASSIONFRUIT BAVAROIS gf a 14

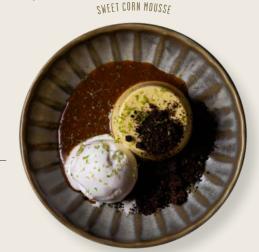
dark chocolate, pineapple jelly, nata de coco, mint

BLACK STICKY RICE BRULEE gfvg 14

thai milk tea, poached pear

SWEET CORN MOUSSE gf vg 14

old saigon coffee soil, salt caramel, ginger sorbet, lime



n CONTAINS NUTS $\,$ gf Gluten free $\,$ d contains dairy $\,$ vg vegan