

D I N N E R



Freshly shucked oysters, finger lime & lime sorbet	4.50 ea
Betel leaf, smoked trout, green papaya, lime leaf & salmon roe	6.50 ea
Betel leaf, pomelo, green papaya, peanuts & coconut	5.50 ea
Caramelised pork, prawn, peanuts & sour pineapple	6.00
Raw black kingfish, sweet soy yuzu & crisp wonton skins	21.00
Filled eggnet, pork, prawns, peanuts & caramelised coconut	33.00
Chargrilled Assam king prawns, pineapple, cucumber & mint	24.00
Chargrilled banana leaf Ora King salmon, dry red curry	32.00
Crisp whole fish, chilli, tamarind & lime	MP
Wok fried scallops, asparagus, wild ginger & green peppercorns	36.00
Coconut poached chicken, green papaya & Vietnamese mint	34.00
Stir fried Angus beef, baby king mushrooms & snake beans	34.00
Caramelised pork hock, five spice & chilli vinegar	34.00
Salt & pepper silken tofu, crispy shallots & sweet soy	20.00
Panang curry of Ossobucco, peanuts, baby potatoes & pea eggplants	38.00
Hapuka, seasonal mushrooms, aromatic lemongrass broth	36.00
Green curry, roasted pumpkin, heirloom carrots, apple & pea eggplants	30.00
Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic	16.00
Sweet corn, yam bean, tamarind & sesame dressing	16.00
Green papaya salad, snake beans, peanuts & dried shrimp	16.00
Thai jasmine white rice	4.00pp
Biodynamic brown rice	4.50pp

DISHES ARE
DESIGNED TO
BE SHARED

PLEASE BE
AWARE THAT
WE ARE
UNABLE
TO
GUARANTEE
ANY DISH IS
COMPLETELY
FREE OF
RESIDUAL
NUT OILS OR
SHELLFISH
TRACES

GST inclusive. 10% surcharge applies on Sundays & Public Holidays