

DINNER



Freshly shucked oysters, red chilli nahm jim, crispy shallots	4.50 ea
Betel leaf, smoked trout, green papaya, lime leaf & salmon roe	7.00 ea
Betel leaf, pomelo, green papaya, peanuts & coconut	6.00 ea
Caramelised pork, prawn, peanuts & sour pineapple	6.00 2pcs
Raw Kingfish, sweet soy yuzu & crisp wonton skins	24.00
Filled eggnet, pork, prawns, peanuts & caramelised coconut	34.00
Naem Khao Tod-crispy rice, pork, mint, chilli, roasted peanuts, lime & iceberg lettuce	30.00
Chargrilled Cape Grim beef, betel leaves, sticky rice & nahm jim jao	30.00
Crisp whole fish, chilli, tamarind & lime	MP
Wok fried king prawns, asparagus, wild ginger & green peppercorns	38.00
Coconut poached chicken, green papaya & Vietnamese mint	35.00
Stir fried confit duck legs, dry red curry, pea eggplant, snake beans & Thai basil	39.00
Chargrilled banana leaf Tasmanian salmon, rendang curry	35.00
Caramelised pork hock, five spice & chilli vinegar	36.00
Salt & pepper silken tofu, crispy shallots & sweet soy	20.00
Yellow curry of coconut braised Cape Grim beef brisket, sweet potato and pickled mustard greens	38.00
Sour orange curry of Hapuka, green papaya, mushrooms & morning glory	38.00
Green curry, roasted pumpkin, heirloom carrots, apple & pea eggplant	32.00
Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic	18.00
Sweet corn, green mango, tamarind & sesame dressing	18.00
Green papaya salad, snake beans, peanuts & dried shrimp	18.00
Thai jasmine white rice	4.00pp

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

DINE OUT
AND HELP
SOMEONE
SLEEPING OUT

Dinesmart \$1.00 per head donation

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