

## DINNER - 2019

Freshly shucked oysters, red chilli nahm jim, crispy shallots	4.50 ea
Betel leaf, seared scallop, peanuts, galangal, ginger, lime & salmon roe	7.00 ea
Betel leaf, pomelo, green papaya, peanuts & coconut	6.00 ea
Caramelised pork, prawn, peanuts & sour pineapple	6.00 2pcs
Chiang Mai O'Connor beef tartare, dill, shallots, crispy rice puffs	24.00
Yum Khao Tod - crispy rice, pork, mint, chilli, roasted peanuts & iceberg lettuce	30.00
Chargrilled octopus, fennel, tom yum nahm jim, salmon roe	24.00
Filled eggnet, pork belly, peanuts & caramelised coconut	36.00
Coconut poached Ōra King salmon, green papaya & Vietnamese mint	35.00
Chargrilled Bannockburn chicken, coconut, cashew nuts & chilli jam	38.00
Crisp whole fish, chilli, tamarind & lime	MP
Caramelised pork hock, five spice & chilli vinegar	36.00
Salt & pepper silken tofu, crispy shallots & sweet soy	20.00
Stir fried mixed mushrooms, garlic shoots, snow peas, ginger & baby corn	28.00
Wok fried king prawns, green peppercorns, okra, baby corn & Thai basil	38.00
Dry rendang curry of Wild clover lamb rump, kipfler potato & curry leaf	38.00
Red jungle curry of chargrilled O'Connor beef rump, green peppercorns, apple eggplant, baby corn & Thai basil	38.00
Gaeng Gari of butternut squash, heirloom carrot, snow peas & mustard greens	32.00
Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic	18.00
Sweet corn, starfruit, watercress, tamarind & sesame dressing	18.00
Green papaya salad, snake beans, peanuts & dried shrimp	18.00
Thai jasmine white rice/Biodynamic brown rice	4/4.50pp

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