

LUNCH

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
Yum Khao Tod-crispy rice, pork, mint, chilli, roasted peanuts, lime & iceberg lettuce	30.00
Filled eggnet, pork, prawns, peanuts & caramelised coconut	34.00
Crisp whole fish, chilli, tamarind & lime	MP
Chargrilled banana leaf Tasmanian salmon, rendang curry	35.00
Coconut poached chicken, green papaya & Vietnamese mint	35.00
Pad Thai with scallops, dried shrimp, peanuts & bean sprouts	34.00
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
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

WE ARE HAPPY SUPPORTERS OF DINE SMART

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DINE OUT HELP OUT 

DineSmart is a \$1 per person

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