

GLUTEN FREE DINNER



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 yellowfin tuna tartare, dill, shallots, crispy rice puffs	25.00
Yum Khao Tod - crispy rice, pork, mint, chilli, roasted peanuts & iceberg lettuce	30.00
Filled eggnet, bean shoots, pork belly, peanuts & caramelised coconut	36.00
Oven baked Ōra King salmon, green peppercorn relish, cucumber, crisp rice paper	35.00
Coconut poached Bannockburn chicken, green papaya, Vietnamese mint	38.00
Crisp whole fish, chilli, tamarind & lime	MP
Salt & pepper silken tofu, crispy shallots & sweet chilli	20.00
Wok fried king prawns, green peppercorns, okra, baby corn & Thai basil	38.00
Massaman curry of Wilderness beef brisket, sweet potato, cocktail onion & peanuts	38.00
Green curry of hapuka, baby corn, apple eggplant & Thai basil	38.00
Gaeng Gari curry of butternut squash, heirloom carrot, snow peas & mustard greens	32.00
Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic	18.00
Green papaya salad, snake beans, peanuts & dried shrimp	18.00
Thai jasmine white rice	4.00
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