



GLUTEN FREE MENU

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 PROUDLY SUPPORTING DINESMART. FROM 21 NOV – 31 ST DEC

WE ARE ASKING EVERY DINER TO CHIP
IN A SMALL DONATION ON THEIR
BILL TO SUPPORT HOMESLESSNESS
PROJECTS IN OUR LOCAL AREA.

Freshly shucked oysters, red chilli nahm jim, crispy shallots / \$5ea, 1/2 Doz \$28, Doz,\$55

Betel leaf, seared scallop, peanuts, galangal, ginger, lime & salmon roe / \$7ea

Betel leaf, pomelo, green papaya, peanuts & coconut / \$6ea

Caramelised pork, prawn, peanuts & sour pineapple / \$6

Chiang Mai yellowfin tuna tartare, dill, shallots, crispy rice puffs / \$25

Filled eggnet, bean shoots, pork belly, peanuts & caramelised coconut / \$36

Coconut poached Bannockburn chicken, green papaya, Vietnamese mint / \$38

Stir fried swordfish, green pepper corns, cocktail onions, asparagus & chilli jam/ \$38

Green curry of Japanese pumpkins, heirloom carrots, Thai eggplant & baby corn /\$34

**Panang curry of chargrilled Wild Clover lamb rump, coriander, kaffir lime & peanuts/ \$39*

**Chargrilled coconut braised O'Connor beef cheek, sweet tamarind fish sauce, green mango
& galangal relish/ \$36*

**Crisp whole fish, chilli, tamarind & lime / MP*

** Yum Khao Tod - crispy rice, chicken mint, chilli, roasted peanuts & iceberg lettuce / \$30*

**Salt & pepper silken tofu, crispy shallots & sweet chilli / \$20*

Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic / \$19

Green papaya salad, snake beans, peanuts & dried shrimp / \$19

Thai jasmine white rice / S \$4, L\$8

Biodynamic brown rice / S\$5 S\$10

* Please note dishes with an * indicate they are cooked in a deep fryer which also cooks
dishes which contain gluten

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