

DINNER - FRUCTOSE FREE



Freshly shucked oysters, lime	4.50 ea
Betel leaf, pomelo, green papaya, peanuts & coconut	6.00 ea
Filled eggnet, pork belly, bean shoots, peanuts & caramelised coconut	36.00
Coconut poached chicken, green papaya, Vietnamese mint	38.00
Salt & pepper silken tofu, coriander & chilli	20.00
Crisp whole fish, chilli & lime	MP
Oven baked Ōra King salmon, green peppercorn relish, cucumber, crisp rice paper	35.00
Stir fried mixed mushrooms, garlic shoots, snow peas, ginger & baby corn	28.00
Stir fried Chinese broccoli, oyster sauce	18.00
Green papaya salad, snake beans, peanuts & dried shrimp	18.00
Sweet corn, starfruit, watercress, dill, roasted sesame & soy dressing	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

GST inclusive. 10% surcharge applies on Sundays & Public