

## LUNCH

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, squid, turmeric, kaffir lime, lemongrass	\$6.00ea
Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.50ea
Massaman potato spring roll, pickles, peas, smoky sriracha	\$6.00ea
Grilled tiger prawn skewers, hot and sour sauce	\$7.00ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple	\$14.00
Salt and pepper squid, sweet soy and lime	\$17.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
Stir fried firm tofu, okra, black fungus, yellow beans	\$22.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Stir fried Rangers Valley Black Angus beef rump, rice noodles, snake beans, chilli jam	\$34.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Steamed banana leaf salmon, aromatic red curry, eggplant, fresh coconut	\$36.00
Grilled Bannockburn chicken, southern style curry, pineapple, pickled ginger	\$36.00
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	\$22.00/\$32.00
Green curry, braised beef brisket, Thai eggplant, baby corn	\$26.00/\$38.00
Salt & pepper silken tofu, sweet soy, lime	\$11.00/\$16.00
Stir fried Asian greens, garlic, oyster sauce	\$16.00
Chilled egg noodles, tofu, pickled bamboo salad, yellow bean dressing	\$14.00
Green papaya salad, peanuts, sweet corn, tamarind, chilli, lime	\$16.00
Smashed cucumber pickle, scud chilli, peanuts	\$8.00
Thai jasmine OR brown rice	\$4.00pp
	Inc GST

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

10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS