

## 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
Salt & pepper cuttlefish, sweet soy, lime	\$17.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
Stir fried firm tofu, okra, black fungus, yellow bean	\$22.00
Steamed Queensland king prawns, green papaya, corn, peanuts, black crab dressing	\$36.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Stir fried duck, snake beans, oyster mushrooms, chilli jam, Thai basil	\$36.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Chargrilled banana leaf salmon, aromatic green curry, eggplant, fresh coconut	\$36.00
Aromatic spiced yellow curry, Autumn vegetables	\$22.00/\$32.00
Peanut curry beef brisket, bullhorn peppers, Thai basil	\$26.00/\$38.00
Northern Thai lamb curry, pickled garlic, fresh ginger	\$24.00/\$36.00
Char grilled chicken, khao soi spiced curry, mustard greens, crisp egg noodles	\$34.00
Salt & pepper silken tofu, sweet soy, lime	\$11.00/\$16.00
Chilled egg noodles, tofu, pickled bamboo salad, yellow bean dressing	\$14.00
Stir fried Asian greens, garlic, oyster sauce	\$16.00
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 HOLIDAY