

LUNCH

Freshly shucked Pacific oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, smoked Rainbow Trout, green mango, cashew nuts, Salmon roe	\$7.00ea
Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.50ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli on sour pineapple 6 pieces	\$14.00
Salt and pepper squid, sweet soy and lime	\$17.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$24.00/\$34.00
Stir fried firm tofu, okra, black fungus, yellow beans	\$24.00
Prawns and fish stuffed banana chillis, sweet corn, Asian celery, turmeric, coconut	\$32.00
Stir fried pippies and mussels, black bean, chilli, garlic	\$33.00
Spicy black kingfish larb, white cabbage, cucumber, flatleaf coriander, finger lime	\$34.00
Whole crispy fried Snapper, tamarind, chilli, lime	MP
Caramelised pork hock, five spice, chilli vinegar	\$24.00/\$34.00
Steamed banana leaf Salmon, aromatic red curry, eggplant, fresh coconut	\$38.00
Grilled Bannockburn chicken, southern style curry, pineapple, pickled ginger	\$36.00
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	\$24.00/\$34.00
Green curry, braised beef brisket, Thai eggplant, baby corn	\$26.00/\$38.00
Red jungle curry, braised duck, green peppercorns, Thai eggplant, wild ginger	\$38.00
Salt & pepper silken tofu, sweet soy, lime	\$12.00/\$17.00
Steamed Asian greens, thai basil, chilli, oyster sauce	\$16.00
Tofu, pickled bamboo, snowpea salad, soy dressing	\$12.00
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