

LUNCH

Freshly shucked Coffin Bay Oyster, red chilli nahm jim	\$4.00ea
Betel leaf, smoked Rainbow Trout, green mango, cashew nuts, Trout 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
Prawn and chicken stuffed banana chilli, sweet corn, yellow curry, coconut	\$33.00
Spicy fish larb, celeriac, finger lime, cooling vegetables	\$35.00
Thai fried Bannockburn chicken, turmeric, wild ginger, coconut	\$36.00
Caramelised pork hock, five spice, pickled chilli	\$24.00/\$34.00
Steamed banana leaf Salmon, aromatic red curry, eggplant, fresh coconut	\$38.00
Slow braised Torello Rose Veal, roasted rice, hot and sour salad	\$26.00/\$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
Salt & pepper silken tofu, sweet soy, lime	\$12.00/\$17.00
Steamed Asian greens, Thai basil, chilli, oyster sauce	\$17.00
Tofu, pickled bamboo, snowpea salad, soy dressing	\$12.00
Smashed cucumber pickle, scud chilli, peanuts	\$9.00
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