

LUNCH

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, coconut poached chicken, pomelo, cashew	\$6.00ea
Mar Hor -caramelised tofu, salted turnip, peanut, sour pineapple	\$14.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
Salt and pepper squid, sweet soy, lime	\$17.00
Ocean trout tartare, coconut & lime, wonton crisps	\$22.00
Stir fried firm tofu, okra, snowpeas, black fungus, yellow bean	\$22.00
Grilled cuttlefish, spiced pork, green mango salad	\$34.00
Thai fried chicken, turmeric, wild ginger & coconut cream	\$35.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Stir fried beef fillet, oyster mushrooms, snake beans, Thai basil, chilli jam	\$36.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Aromatic spiced yellow curry, spring vegetables	\$22.00/\$32.00
Green curry Queensland king prawns, Thai eggplant, baby corn, basil	\$26.00/\$38.00
Peanut curry beef brisket, Thai basil, bullhorn peppers	\$26.00/\$38.00
Salt & pepper silken tofu, sweet soy, lime	\$11.00/\$16.00
Yam bean & nashi salad, Thai basil, chilli jam, coconut & lime	\$14.00
Green papaya salad, peanuts, shrimp, tamarind & lime	\$16.00
Stir fried Asian greens, garlic, oyster sauce	\$16.00
Thai jasmine OR brown rice	\$3.00pp 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