

LUNCH

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Witlof, 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 cuttlefish, sweet soy, lime	\$17.00
Ocean trout tartare, coconut & lime, wonton crisps	\$22.00
Stir fried firm tofu, okra, oyster mushrooms, black fungus, yellow bean	\$22.00
Thai fried chicken, turmeric, wild ginger & coconut cream	\$35.00
Stir fried squid, curry powder, snow peas, Asian celery, ginger, lemon	\$34.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Char grilled angus beef hanger steak, crying tiger	\$35.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Aromatic spiced yellow curry, winter vegetables	\$22.00/\$32.00
Green curry Queensland king prawns, Thai eggplant, baby corn, basil	\$26.00/\$38.00
Mussaman curry, Rangers Valley beef brisket, peanuts, onions, potato, quince	\$26.00/\$38.00
Slow braised Torello rose veal shoulder, hot and sour salad	\$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