

## LUNCH

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, prawn, peanut, watermelon, mint	\$6.00ea
Betel leaf, pomelo, coconut, cashew, chilli, mint	\$5.00ea
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
Peanut curry, Rangers Valley beef brisket, bullhorn peppers	\$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
<b>10% SURCHARGE APPLIES TO SUNDAYS &amp; PUBLIC HOLIDAYS</b>	

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