

DINNER

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
Grilled Rangers Valley beef skewer, smoky sriracha sauce	\$7.00ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli on sour pineapple 6 pieces	\$14.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$24.00/\$34.00
Stir fried firm tofu, okra, black fungus, yellow beans	\$24.00
Prawn and 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
Southern style grilled Bannockburn chicken, 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

10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS