

DINNER

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
Seafood spring roll, Thai basil, sweetcorn, green chilli	\$8.00ea
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
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
10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS	

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