

DINNER

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| Freshly shucked Coffin Bay Oyster, red chilli nahm jim | \$4.00ea |
| Betel leaf, raw kingfish, coconut cream, thai basil | \$7.00ea |
| Betel leaf, nashi, pomello, toasted coconut | \$5.50ea |
| Hot and sour prawn soup, finger lime, chilli jam | \$8.00ea |
| 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 |
| Crisp king trout salad, cucumber, watermelon, mint, roast chilli and black vinegar dressing | \$35.00 |
| Grilled Rangers Valley flank steak, lemongrass, roasted rice, smoky sriracha | \$36.00 |
| Caramelised pork hock, five spice, pickled chilli | \$24.00/\$34.00 |
| Slow braised Torello Rose Veal, roasted rice, hot and sour salad | \$26.00/\$38.00 |
| Peanut curry roast pumpkin, bullhorn peppers, Thai basil | \$24.00/\$34.00 |
| Sour orange curry, prawns, ling fillet, mussels, green papaya, Chinese white cabbage | \$36.00 |
| Grilled free range chicken, spiced yellow curry, pickled mustard greens, crisp noodles | \$34.00 |
| Stir fried free range chicken fillet, jungle curry, Thai eggplants, snake beans, green pepper, wild ginger | \$35.00 |
| Green curry, braised beef brisket, Thai eggplant, baby corn | \$26.00/\$38.00 |
| Salt & pepper silken tofu, sweet soy, lime | \$12.00/\$17.00 |
| Stir fried Asian greens, garlic, oyster sauce | \$17.00 |
| Tofu, pickled bamboo, snowpea salad, soy dressing | \$12.00 |
| Smashed cucumber pickle, scud chilli, peanuts | \$9.00 |
| 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