

## D I N N E R

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, squid, turmeric, kaffir lime, lemongrass	\$6.00ea
Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.50ea
Massaman potato spring roll, pickles, peas, smoky sriracha	\$6.00ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple	\$14.00
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
Stir fried firm tofu, okra, black fungus, yellow bean	\$22.00
Stir fried tiger prawns, curry powder, Asian celery, coconut cream	\$38.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Chargrilled banana leaf salmon, aromatic green curry, eggplant, fresh coconut	\$36.00
Aromatic spiced yellow curry, Autumn vegetables	\$22.00/\$32.00
Peanut curry beef brisket, bullhorn peppers, Thai basil	\$26.00/\$38.00
Northern Thai lamb curry, pickled garlic, fresh ginger	\$24.00/\$36.00
Salt & pepper silken tofu, sweet soy, lime	\$11.00/\$16.00
Stir fried Asian greens, garlic, oyster sauce	\$16.00
Chilled egg noodles, tofu, pickled bamboo salad, yellow bean dressing	\$14.00
Green papaya salad, peanuts, sweet corn, tamarind, chilli, lime	\$16.00
Thai 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