

DINNER

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
Grilled tiger prawn skewers, hot and sour sauce	\$7.00ea
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 beans	\$22.00
Grilled cuttlefish salad, crisp pork belly, Asian celery, roast chilli and black vinegar dressing	\$36.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Stir fried Rangers Valley Black Angus beef rump, rice noodles, snake beans, chilli jam	\$34.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Steamed banana leaf salmon, aromatic red curry, eggplant, fresh coconut	\$36.00
Grilled Bannockburn chicken, southern style curry, pineapple, pickled ginger	\$36.00
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	\$22.00/\$32.00
Green curry, braised beef brisket, Thai eggplant, baby corn	\$26.00/\$38.00
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
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