

## VEGAN MENU

Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.50ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple 6 pieces	\$14.00
Massaman potato spring roll, pickles, peas, smoky sriracha	\$7.00 ea
Tofu, pickled bamboo, snow peas, soy dressing	\$12.00
Stir fried firm tofu, okra, black fungus, yellow beans	\$24.00
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	\$24.00/\$34.00
Salt & pepper silken tofu, sweet soy, lime	\$12.00/\$17.00
Steamed Asian greens, Thai basil, chilli, mushroom soy sauce	\$16.00
Smashed cucumber pickle, scud chilli, peanuts	\$8.00
Thai jasmine OR brown rice	\$4.00pp Inc GST

## VEGAN BANQUET MENU

Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple	
Tofu, pickled bamboo, snow pea salad, soy dressing	
Salt & pepper silken tofu, sweet soy, lime	
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	
Steamed Asian greens, Thai basil, chilli, mushroom soy sauce	
Thai jasmine OR brown rice	
Longrain layered dessert	\$60.00pp 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  
ALL DISHES ARE SUBJECT TO SEASONAL AVAILABILITY