



*our dishes are inspired by the tropical climates of australia & flavours of south east asia,
offering a balance of savoury, sweet, hot, sour & salty, resulting in a unique blend of tastes & textures*

starters

chilli salted black sesame & coconut rice crackers	9
tiger prawn betel leaf w peanuts lime leaf saw tooth coriander & coconut	8 ea
steamed edamame beans w nori butter & fried garlic	11
crispy silken tofu w sweet soy ginger gel cucumber & herbs	17
son in law eggs w green apple coriander & caramelised tamarind sauce	16
salt & pepper squid w red nahm jim & herbs	18
crispy chicken wings w lime leaf coriander & house sweet chilli	22
cured kingfish w green mango mint coconut roasted rice & green nahm jim	26
spicy wagyu tartare w yuzu kosho kewpie coriander shallot & cassava crackers	27
DIY roasted duck breast spring rolls w pickle carrot noodles herbs pineapple & nahm jim jaew	36

mains

yellow curry w roasted pumpkin baby onion kale & cashew pepita dukkah	36
vegan pad see ew w pickled wild mushroom & broccolini	36
chicken & cashew stir-fry w snake bean baby corn thai basil & chilli jam	38
massaman curry w braised beef kipfler potato cashew & pickled cucumber	44
crispy half duck w sour plum sauce sichuan pepper & lemon	44
tom kha soup w prawn reef fish scallop king brown mushroom tomato & vermicelli	46
master stock braised lamb ribs w chilli mint sauce herbs & prickly ash	44
dry red curry w pork belly chilli spring onion snow pea thai basil & lime leaf	42
crispy whole baby barramundi w 3 flavour caramel red nahm jim & apple mint slaw	48

sides

stir fried asian greens w mushroom chilli garlic & oyster sauce	14
roti bread w peanut sauce	10
steamed jasmine or brown rice	6

Please note a 10% surcharge applies on sundays and 15% on public holidays. A 1.25% surcharge applies to bill totals (inclusive of any applicable sunday and public holiday surcharge) for all 'credit' and 'tap and go' transactions made via credit or debit card.

Fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.

Please note within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products and gluten.

Please inform our team of any food allergies or intolerances. all pastes and accompaniments are made fresh on site menu subject to change without notice.



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banquet

85

chilli salted black sesame & coconut rice crackers
steamed edamame beans w nori butter & fried garlic
tiger prawn betel leaf w peanuts lime leaf saw tooth coriander & coconut
son in law eggs w green apple coriander & caramelised tamarind sauce
cured kingfish w green mango mint coconut roasted rice & green nahm jim
crispy chicken wings w lime leaf coriander & house sweet chilli
salt & pepper squid w red nahm jim & herbs
chicken & cashew stir-fry w snake bean baby corn thai basil & chilli jam
master stock braised lamb ribs w chilli mint sauce herbs & prickly ash
massaman curry w braised beef kipfler potato cashew & pickled cucumber
steamed jasmine rice

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