

A La Carte

SMALL PLATES

Betel Leaf Prawn

Tom Kha coconut, pickled fennel, salmon pearls • GF/DF/NF (A) •

Son-in-law Eggs

Tamarind chilli jam, shallot, herbs • GF/DF/NF/V •

Shark Bay Scallops

Soy butter, fermented chilli, fennel • GF/NF (A) •

Spiced Chicken Skewers

Pickled cucumber, turmeric sauce • GF/DF/NF/SF •

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Grilled Squid Skewers

Jeow glaze, roasted rice, mixed herbs • GF/DF/NF (I) •

Vegetable Spring Rolls

Radish, carrot, lettuce, mint, nuoc cham • GF/DF/NF/VEG •

Roti Canai

Panang curry, Southern curry, green curry • DF •

Soy Cured Salmon

Turmeric caramel, spring onions, crispy won ton • DF/NF/SF/GFO (A) •

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • DF/NF •

Duck Salad

Chilli jam dressing, mixed herbs, sugar loaf cabbage • GF/DF •

SIDES

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • GF/DF •

Asian Greens

Confit garlic, mushroom sauce • GF/NF/VEG •

Coconut Rice

Coconut cream, lime leaf, spring onion • GF/DF/NF/VEG •

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • NF/VEG •

20/2pc

18/3pc

32/4pc

22/4pc

24/6pc

18/2pc

22/6pc

25/2pc

24

18

32

18

20

11

7

11

LARGE PLATES

Pork Belly

Plum sauce, hot and sour cucumber, mixed herbs • GF/DF/NF •

Wagyu Porterhouse 250g

Sweet vinegar glaze, garlic jam, taro fries, salted egg • DF/NF/SF •

Duck Panang Curry

Crispy duck leg, burnt lycee, Thai basil, lime leaf • GF/DF •

Pad Cha Squid

Thai basil, baby corn, green pepper • GF/DF/NF (I) •

Beef Short Rib

Sweet vinegar glaze, hot n sour papaya, peanuts, lime leaf • GF/DF •

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Vegetable Southern Curry

Betel leaf, coconut • GF/DF/NF/VEG •

Crispy Skin Barramundi

Charred wombok, Sichuan soy, mixed herbs • GF/DF/NF/SF (A) •

Kao Soi Noodles

Egg noodles, carrots, onion, snake beans • DF/NF/SF/V •

King Prawn Fried Rice

Chilli jam, spring onion, prawn oil • GF/DF/NF (A) •

DESSERTS

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • GF/SF/V •

Lemongrass Crème Brulle • GF/NF/SF/V •

Shaved Ice

Seasonal fruits, pandan coconut jelly, condensed milk • GF/V •

Fried Custard Bao

15/3pc

GF/Gluten free DF/Dairy free NF/Nut free SF/Shellfish free V/Vegetarian VEG/Vegan GFO/Gluten free option Seafood Key Australian (A) International (I) Mixed Origin (M) Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.



Set Menu | 65pp

SMALL PLATES

Spiced Chicken Skewers

Pickled cucumber, turmeric sauce • GF/DF/NF/SF •

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Son-in-law Eggs

Tamarind chilli jam, shallot, herbs • GF/DF/NF/V •

LARGE PLATES

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Duck Salad

Chilli jam dressing, mixed herbs, sugar loaf cabbage • GF/DF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • DF/NF/VEG •

DESSERT

Fried Custard Bao

Set Menu | 85pp

SMALL PLATES

Betel Leaf Prawn

Tom Kha coconut, pickled fennel, salmon pearls • GF/DF/NF (A) •

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • DF/NF •

Soy Cured Salmon

Turmeric caramel, spring onions, crispy won ton • DF/NF/SF/GFO (A) •

LARGE PLATES

Duck Panang Curry

Crispy duck leg, burnt lycee, Thai basil, lime leaf • GF/DF •

Pad Cha Squid

Thai basil, baby corn, green pepper • GF/DF/NF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • GF/DF •

Roti Bread • NF/VEG •

DESSERT

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • GF/SF/V •

Fried Custard Bao