

A La Carte

SMALL PLATES

Son-in-law Eggs

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

Prawn Betel Leaf

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

Shark Bay Scallops

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

Grilled Lemongrass Chicken Skewers

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

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Vegetable Spring Rolls

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

Fried Squid

Thai basil, shallot, lemongrass, chilli, citrus mayo • DF/NF (I) •

Kingfish Sashimi

Nahm jim, coconut, lime, fried thai basil • GF/DF/NF (A) •

Chicken Wings

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

Crispy Eggplant

Tempura batter, ginger caramel, spring onion • DF/NF/SF/V/VEG •

D.I.Y Duck San Choi Bao

Pork, water chestnuts, ginger, spring onion, lettuce cups • DF/NF/SF •

SIDES

Smashed Cucumber Salad

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

Wok Cos

Cos lettuce, cherry tomatoes, tofu puffs • GF/NF/DF/VEG •

Coconut Rice

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

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • NF/VEG •

LARGE PLATES

Sweet Sour Pork Belly

Tamarind jaew, hot and sour salad, mixed herbs • GF/DF •

Steak Waterfall Salad

Mixed herbs, roasted rice, sour dressing • GF/DF/NF •

Pad Cha Squid

Baby corn, green pepper, snake beans, thai basil • GF/DF/NF (I) •

Crispy Skin Ocean Trout

Eggplant, tomatoes, snake bean, sticky soy, taro fries • GF/DF/NF/SF (A) •

BBQ Lemongrass Beef Short Rib

Papaya salad, peanuts, lime leaf • GF/DF/SF •

King Prawn Fried Rice

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

Duck Panang Curry

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

Vegetable Southern Curry

Betel leaf, coconut • GF/DF/NF/VEG •

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

DESSERTS

Young Coconut Mandarin Parfait

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

Tofu White Chocolate Cheesecake

Passionfruit jelly, galangal crumble • V •

Banana Cake

Whipped brown sugar butter, vanilla ice cream • NF/SF/V •

Fried Custard Bao

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 fulfill 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

Prawn Betel Leaf

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

Crispy Eggplant

Tempura batter, ginger caramel, spring onion • DF/NF/SF/V/VEG •

Grilled Lemongrass Chicken Skewers

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

LARGE PLATES

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Sweet Sour Pork Belly

Tamarind jaew, hot and sour salad, mixed herbs • GF/DF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • DF/NF/VEG •

DESSERT

Fried Custard Bao

Set Menu | 85pp

SMALL PLATES

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Chicken Wings

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

Kingfish Sashimi

Naah jim, coconut, lime, fried thai basil • GF/DF/NF (A) •

LARGE PLATES

Duck Panang Curry

Crispy duck leg, burnt lychee, 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