



SMALL

DIY BETEL BLISS BOMBS 26

Betel leaves, peanuts, lime, toasted coconut, ginger, onion, dried shrimp sticky coconut & shrimp sauce

ROLL YOUR OWN RICE PANCAKES 29

Duck, young coconut & snow pea salad

GRILLED PORK BAOS 24

Cucumber, Thai BBQ sauce

THAI HERB CURED KINGFISH 28

Radish, green chilli

GRILLED PRAWN SKEWERS 28

Tamarind sauce, micro herb

WHIZZ FIZZ CHICKEN STICKS 24

MEDIUM

SALMON & AVOCADO SALAD 32

Pomelo, ginger, lemongrass

BEEF SALAD 32

Roast capsicum, shallots, chilli & Thai basil

DRAGON FRUIT SALAD 29

Kale, avocado

FRIED SNAPPER 33

Bok choy, crispy shallots, tamarind sauce

PAD THAI 23

Rice noodles, egg, garlic chives & peanuts

+ Tofu 3 + Prawn 9 + Chicken 6

SALT & PEPPER CALAMARI 28

Sweet chilli sauce

GARLIC CHIVE DUMPLINGS 18

Sweet soy, chilli

TARO DUMPLINGS 18

Chilli soy

BEEF & GINGER DUMPLINGS 21

Ajaat cucumber & coriander pickle

FRIED CHICKEN WINGS 19

Thai BBQ sauce

GRILLED THAI SAUSAGE 23

Cucumber, cabbage, ginger, chilli

GROUND CHILLI BEEF 28

Thai basil, green beans

DRUNKEN NOODLES 29

Minced pork, tomato, Thai basil & chilli

CHICKEN & CASHEW STIR FRY 29

Capsicum, baby corn & water chestnuts

PENANG LAMB CURRY 31

Eggplant & peas *vegetarian option available*

THAI GREEN CURRY 29

Chicken, baby corn & fried enoki mushrooms

LARGE

BANANA LEAF BARRAMUNDI 41

Dry red curry & young coconut

TURMERIC CHICKEN MARYLAND 39

Salted duck egg, dried shrimp & ginger salad

RUMP STEAK 39

Pepper & soy, house made pickled vegetables, curried rice croquette

BEEF RIBS 43

Lemongrass, lychee & star anise

DESSERTS

BANANA FRITTERS 14

Vanilla ice cream & honey

TARO & MANGO CUSTARD 14

Coconut ice cream

TAPIOCA PUDDING & SWEET CORN 14

Mango sorbet

STRAWBERRY SORBET 7

MANGO SORBET 7

COCONUT ICE CREAM 7

SIDES, RICE & ROTI

SOM TAM 19

Green papaya, avocado, tomato, green beans dried shrimps, peanuts

SPICY CASHEW SALAD 18

Cucumber, tomato, coriander

FRIES 8

EGG & PEA FRIED RICE 17

JASMINE RICE 5

COCONUT RICE 6

ROTI BREAD 7

PEANUT SATAY SAUCE 4

ROAST CHILLI & CAPSICUM RELISH 4

FEED ME

Can't decide?

Let us feed you some of our favourite dishes!

Choose from:

60 / 70 / 80pp



AFTER DARK MENU

AVAILABLE FROM 10PM

SMALL BOWLS

HOUSE SEASONED NUT MIX \$8

Chilli, lime, salt

MARINATED VICTORIAN OLIVES \$10

JAFFLES

3 CHEESE MELT \$12

Mozzarella, cheddar, parmesan, rosemary salt

HAM & CHEESE \$12

Smoked leg ham, aged cheddar

Menu items may contain traces of nuts, gluten, dairy & other allergens. If you have any allergies or food requirements, please advise your wait person.

1.4% surcharge applies to all merchant card transactions. 15% surcharge applies on public holidays.