



SMALL DISHES

Betel Leaf with caramelised peanut dressing	6ea
- poached prawn	
- smoked trout & roe	
Sydney Rock Oysters with red chilli & lime dressing	6ea
Crisp Thai wafer with Gippsland chicken, fresh coconut, Thai basil, kaffir lime	7ea
Prawn toast with sriracha	24
Pork belly tossed in a Thai whiskey sauce	24
Fish cake with prawn and calamari with crispy rice, cucumber, peanut relish	32
Crying tiger Wagyu beef skewers with tamarind dressing	28
Vegetarian spring rolls	22

SALADS

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf	39
Deep fried rainbow trout, green mango, cashew nut, mint, coriander & lime dressing	38

CURRIES

Aromatic curry of chicken with potatoes & cucumber relish	38
Southern style hot and spicy blue eye cod curry with blue swimmer crab and betel leaf	48
Red vegetarian curry, plantains, Japanese eggplant, pumpkin & shitake mushrooms	32

MAINS

Stir-fried scallops with sugar snap peas & oyster Sauce	38
Pad Thai with peanuts & dried shrimp (Add Prawn \$6)	32
Stir-fried grass-fed beef with star anise & Thai basil	39
Braised Southern Ranges beef short rib, lemongrass, chilli, lime	42
Crispy barramundi with three flavoured sauce	44
Crab & egg fried rice	35

SIDES

Asian greens with garlic & oyster sauce	19
Baby corn & snake bean egg fried rice	18
Roti	9
Steamed jasmine rice	5pp
Chilli plate: prik nam pla, chilli paste & fresh chilli	5

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free.

10% surcharge on Sundays, public holidays & groups of 8+ / 15% surcharge on groups 8+ on Sundays & public holidays



\$89 Banquet

Sydney Rock Oysters with red chilli & lime dressing + 6ea

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Prawn toast with sriracha

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf

Aromatic curry of chicken with potatoes & cucumber relish

Crispy barramundi with three flavoured sauce

Asian greens with garlic & oyster sauce

Steamed jasmine rice

Tropical spice, pandan, passionfruit, lime

Lychee coconut cake

\$119 Banquet

Sydney Rock Oysters with red chilli & lime dressing

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Crisp Thai wafer with Gippsland chicken, fresh coconut, Thai basil, kaffir lime

Prawn toast with sriracha

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Pomelo salad with king prawns, roasted coconut, lemongrass, coriander & betel leaf

Stir-fried scallops with sugar snap peas & oyster sauce

Aromatic curry of chicken with potatoes & cucumber relish

Braised Southern Ranges beef short rib, lemongrass, chilli, lime

Asian greens with garlic & oyster sauce

Steamed jasmine rice

Tropical spice, pandan, passionfruit, lime

Lychee coconut cake