



SMALL DISHES

Betel Leaf with caramelised peanut dressing	6ea
- poached prawn	
- smoked trout, roe	
Crisp Thai wafer with Gippsland chicken, fresh coconut, Thai basil, kaffir lime	7ea
Prawn & quail egg crispy noodle, tamarind sauce	24
Pork belly tossed in a Thai whiskey sauce	24
Crying tiger Wagyu beef skewers with tamarind dressing	28
Vegetarian spring rolls	22

SALADS

Pomelo salad with king prawns, roasted coconut, Chilli Jam, lemongrass, coriander & betel leaf	39
Grilled scallop, green mango, cashew nut, mint, coriander & lime dressing	38

CURRIES

Thick red curry with beef shin, Thai basil	42
Vegetarian curry, plantains, Japanese eggplant, pumpkin & shitake mushrooms	38
Aromatic chicken curry with potatoes, cucumber relish	39

MAINS

Stir-fried mulloway, Thai eggplant, peppercorn, Thai basil, wild ginger	39
Pad Thai with peanuts & dried shrimp (Add Prawn \$6)	32
Slow cooked Southern Ranges beef short ribs with five-spices and Chinese broccoli	44
Crispy barramundi with three flavoured sauce	44
Pineapple fried rice with prawn, chilli jam, cashew nuts	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

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Prawn & quail egg crispy noodle, tamarind sauce

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

Crème caramel, Chantilly

Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse

\$119 BANQUET

Betel Leaf with smoked trout & roe, caramelised peanut dressing

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

Prawn & quail egg crispy noodle, tamarind sauce

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Crying tiger Wagyu beef skewers with tamarind dressing

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

Stir-fried mulloway, Thai eggplant, peppercorn, Thai basil, wild ginger

Aromatic curry of chicken with potatoes & cucumber relish

Slow cooked Southern Ranges beef short ribs with five-spices and Chinese broccoli

Asian greens with garlic & oyster sauce

Steamed jasmine rice

Lemon tart, crème fraiche

Crème caramel, Chantilly

Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse

\$120 FAMILY MEAL - serves 4

Vegetarian spring rolls / Prawn & quail egg crispy noodle, tamarind sauce

Aromatic chicken curry / Asian greens with garlic & oyster sauce / Kids fried rice / Steamed jasmine rice

Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse

Add a Bottle of Rotherwood Estate pinot noir \$40