



SNACKS

Betel leaf with king prawn, caramelised macadamia, chilli crisp (3)	18
Betel leaf with crispy pork belly, honey & lime (3)	18
Prawn & sesame toast, Siracha sauce (3)	21
Grilled chicken skewers, satay sauce (3)	21
Vegetarian spring rolls (5)	17

STARTERS

Salt & pepper calamari, sweet soy, lime	26
Raw tuna, nashi, crispy noodle, green chilli Nahm Jim	29
Kingfish, avocado, finger lime dressing, taro chips	26
Duck San choy bow (3)	27
Grilled king prawns with curry leaf & coconut sauce (3)	33

LARGE

Crispy fried silken tofu enoki mushrooms. chilli salt, vinegar	36
Pippies, mussels & clams, stir fried with chilli jam, enoki and lime leaf, crispy noodles	38
Prawn & green papaya salad, cashew, Nahm Jim dressing	38
Steamed snapper fillet, ginger, shallot, chilli oil & wood ear mushrooms	44
Crispy whole Barramundi with three flavoured sauce	48
Caramelised pork hock, palm sugar, star anise, green mango, chilli vinegar	38
Chicken flat noodle 'Pad see ew', oyster sauce, snake beans, bean sprouts, egg, garlic chives	30
Beef cheek massaman curry, sweet potato, macadamia, galangal, pea eggplant	42

SIDES

Stir fried Chinese broccoli, sweet soy, fried garlic	18
Fried rice with baby corn, cashews, Snake bean, egg	18
Roti	8
Steamed jasmine rice	8 Sml / 12 Lge
Chilli plate with 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

BANQUET

89pp

Betel leaf with king prawn, caramelised macadamia, chilli crisp

Raw tuna, nashi, crispy noodle, green chilli Nahm Jim

Prawn & sesame toast, sweet chilli sauce

Vegetarian spring rolls

Prawn & green papaya salad, cashew, Nahm Jim dressing

Caramelised pork hock, palm sugar, star anise, green mango, chilli vinegar

Beef cheek massaman curry, sweet potato, macadamia, galangal, pea eggplant

Stir fried Chinese broccoli, sweet soy, fried garlic

Steamed jasmine rice

Crème caramel, Chantilly

Pandan chiffon, pandan coconut cream and coconut snow

DESSERT

Crème caramel, Chantilly

19

Pandan chiffon, pandan coconut cream and coconut snow

19

Eton mess, pineapple, passionfruit sorbet, coconut mousse

19

BOOKINGS OPEN!
FROM SONOMA CALIFORNIA TO BALMORAL SYDNEY

SingleThread, the three Michelin-starred restaurant from Healdsburg, California, is coming to Bathers' Pavilion for an exclusive four-week residency from **Tuesday 28 July to Sunday 23 August 2026**

