

Entrees

crispy soft shell crab bao chilli mayonnaise	\$9 ea
grilled scallops thai herb mignonette fried shallots LG	\$8 ea
coconut prawns pickled cucumber chilli	\$8 ea
smoked trout betel leaf peanuts salted coconut caramel LG VO	\$8 ea
butterfly pea dumplings caramel peanuts sweet pickled radish LG V+	\$6 ea
pork mince dumplings peanuts, thai soy sauce, fried shallots	\$6 ea
pan fried prawn & ginger dumplings	\$18 (4 pcs)
five spiced duck spring rolls purple cabbage sweetcorn VO	\$6 ea
satay chicken skewers lemongrass kaffir lime peanut sauce LG	\$6 ea
wagyu & sweet potato curry puffs sweet chilli sauce VO	\$6 ea
tempura calamari chilli flakes salt & pepper homemade chilli mayo	\$22
thai fish cakes kaffir lime green beans brown sugar vinegar	\$28 (4pcs)
tom yum seafood prawn scallops squid	\$22 (S) \$44 (M)
roast duck pancakes coriander mint cucumber chilli hoisin sauce (DIY)	\$32 (8pcs)

Mains

Fish of the Day please see our specials blackboard	Market Price
Gai Yang thai marinated maryland chicken, turmeric, nahm jim gai with garlic rice	\$39

LG - LOW GLUTEN
V - VEGETARIAN
V+ - VEGAN
VO - VEGETARIAN OPTION AVAILABLE

Stir-Fry

Crispy Pork Belly & Basil garlic fresh chilli seasonal vegetables	\$36
Fried Tofu & Basil garlic fresh chilli LG V+	\$28
Banana Prawns & Cashew capsicum spring onions chilli jam	\$36
chicken only	\$36
fried tofu only V+	\$28
Spicy Wagyu Beef Strips red curry kaffir lime green beans LG	\$36
Crispy Soft Shell Crab basil spring onion young peppercorn krachai	\$36
Scallop & Basil onion capsicum green beans	\$38
Crispy Barramundi capsicum shallots celery green peppercorn	\$42

Noodles

Pad Thai bean sprouts chives thin rice noodles chicken & prawns LG	\$38
prawns only LG	\$36
chicken only LG	\$34
tofu, bean sprouts, snow peas V or V+	\$28
Pad Khee Maw chilli basil thick rice noodles banana prawns only LG	\$36
chicken only	\$34
vegetables only V or V+ LG	\$28

Pad See-Ew sweet black bean sauce coriander lime thick rice noodles banana prawns only LG	\$32
chicken only LG	\$30
tofu and vegetables only V	\$28

Fried Rice

banana prawns LG onions spring onions shallots	\$30
chicken LG onions spring onions shallots	\$28
vegetarian w/ tofu V or V+ LG carrots baby corn snap peas onions shallots	\$26

Salads

Chiang Mai Larb spicy pork mince lemongrass & herbs LG	\$30
Grilled Wagyu Beef Salad fresh lime chilli Thai herbs roasted rice powder LG	\$34
Som Tum green papaya fresh lime red chilli roasted peanut LG	\$26
mixed seafood (scallop, prawn, calamari) LG	\$36
pork belly LG	\$30

Curries

Jumbo Penang Prawn Curry Thai snake beans kaffir lime coconut cream LG	\$39
Beef Brisket Penang Curry capsicum roasted carrot coconut cream LG	\$38
Thai Green Curry basil eggplant zucchini chicken LG	\$36
braised angus beef cheeks LG	\$38
tofu capsicum snow peas LG V+	\$32
Massaman Curry potatoes, crispy shallots, coconut cream lamb shank LG	\$38
braised angus beef cheeks LG	\$38
Roast Pumpkin Red Curry capsicum Thai eggplant peas coconut cream LG V+	\$36
Roasted Duck Breast Red Curry lychee, pineapple, cherry tomatoes, coconut cream LG	\$42

Sides

seasonal stir-fried vegetables	\$18
gailan (chinese broccoli) stir fry	\$18
jasmine rice	\$5
coconut rice	\$6
garlic rice	\$6
roti	\$5

Extras:
Chilli \$1.50
Chilli with Soy Sauce \$2

WE ENDEAVOUR TO ACCOMODATE DIETARY REQUIREMENTS / FOOD ALLERGIES, HOWEVER CANNOT GUARANTEE AGAINST TRACES OF ALLERGENS. PLEASE ADVISE OUR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS