



## *Specials*

*Hand carved pea butterfly flower chicken peanut dumpling with black vinegar sauce*

*\$4.5 ea.*

*Sashimi grade kingfish salad with lemongrass, coriander, mint and chili lime dressing* <sup>gf</sup>

*\$29*

*Pomelo salad with king prawns, chili jam, roasted coconut, peanut, coriander,*

*Lemongrass, kaffir lime leaves and betel leaves* <sup>gf</sup>

*\$30*

*Southern-style yellow curries with king prawns & crab meat* <sup>gf</sup>

*\$32*

*Steamed barramundi fillets with chili and lime sauce* <sup>gf</sup>

*\$29*

*Stir fried wagyu braised beef ribs with chili, green peppercorn and holly basil* <sup>gf</sup>

*\$29*

## *Small Bites*

*Vegetarian pan fried chives dumpling with sweet black vinegar sauce* <sup>gf</sup>

*\$4.5 ea.*

*Crispy wafer stuffed with shredded chicken breast, fresh coconut,  
Thai basil and kaffir lime leaves* <sup>V</sup> <sup>gf</sup>

*\$4.5 ea.*

*A handmade chicken curry puff with cucumber relish*

*\$4.5 ea.*

*Twice cooked pork belly with five spices, served in a steamed bun*

*\$4.5 ea*

*Quail egg wrapped with minced prawn and egg noodle, deep-fried and dressed with tamarind sauce*

*\$4.5 ea.*

*Grilled scallop with mint, coriander, red shallots and chilli lime dressing* <sup>gf</sup>

*\$4.5 ea*

*Betel leaf with smoked trout, ginger, lime, roasted coconut  
and caramelized palm sugar* <sup>V</sup> <sup>gf</sup>

*\$5 ea.*

## *Sharing Bites*

*Crispy squid with lemongrass nam prik*

*\$18*

*Fresh homemade fish cakes dressed with sweet chilli sauce & cucumber (4pcs)* <sup>gf</sup>

*\$20*

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*10% surcharge Public Holidays*

*Trading Hours – Dinner 5.45pm until late*

<sup>V</sup> *vegetarian option available on request* <sup>gf</sup> *gluten-free option available on request*

*Please advise your waiter of any allergies*

## *Salads*

*Crispy rice ball salad with minced chicken, fresh ginger, peanuts and chilli and lime* **V** **gf**

**\$22**

*Green papaya salad with peanuts, dried shrimp and sweet and sour dressing* **V** **gf**

**\$22**

*Vegetarian Crispy Asian mushroom, silken tofu with chilli lime sauce and Thai herbs*

**\$23**

*North-east style minced duck salad with chili lime sauce serve with fresh vegetable* **gf**

**\$28**

*Marinated grilled Wagyu beef with tamarind and dried chilli sauce* **gf**

**\$28**

*Salmon salad with green apple, and chilli lime dressing* **gf**

**\$28**

**V** *Vegetarian option available on request*

**gf** *Gluten-free option available on request*

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## **Wok-Fried**

*Pad Thai* **V** **gf**  
Chicken \$20 Prawn \$24

*Pad See-Ew* **V**  
Chicken \$20 Prawn \$24

*Seasonal greens with oyster sauce* **V** **gf**  
\$18

*Japanese eggplant with chicken and silken tofu, chilli and Thai basil* **V** **gf**  
\$23

*Chicken breast with cashew nuts, sugar snaps peas; onion and chilli jam* **V** **gf**  
\$25

*Crispy pork belly in a sweet and sour spicy sauce*  
\$25

*Wagyu beef with fresh ginger, black fungi, green shallots and Asian celery* **V** **gf**  
\$27

*Pad ped pla thick red curry of fish fillets with Thai eggplants wild ginger and kaffir lime leaves* **V** **gf**  
\$27

*Duck breast, chilli, snake beans, apple, eggplant and holy basil* **V** **gf**  
\$28

*Southern-style king prawns with sugar snap peas, shrimp paste and chilli* **V** **gf**  
\$28

*Wok-fried king prawns with broccoli and oyster sauce* **V** **gf**  
\$28

*Fried rice with onion and soy sauce* **V** **gf**  
Chicken \$18 Prawn \$24

**V** Vegetarian option available on request **gf** Gluten-free option available on request

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## *Curries*

*Vegetarian pumpkin and red curry with tofu and Thai basil* <sup>gf</sup>  
\$24

*Panang chicken thick red curry with peanut and Thai basil* <sup>gf</sup>  
\$26

*Braised lamb shank massaman curry with sweet potatoes and onion* <sup>gf</sup>  
\$28

*Wagyu beef green curry with roti* <sup>gf</sup>  
\$28

*Roasted breast duck red curry with lychee and Thai basil* <sup>gf</sup>  
\$29

## *Rice (steamed)*

*Jasmine rice*  
\$3 pp

*Black sticky rice*  
\$5 pp

*Coconut turmeric rice*  
\$5 pp

<sup>V</sup> *Vegetarian option available on request*

<sup>gf</sup> *Gluten-free option available on request*

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# Banquet Menu

(Minimum 4 persons)

\$50 pp.

## Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut*  
*And caramelized palm sugar* **V** **gf**
- ❖ *Quail egg wrapped with minced prawn and egg noodle,*  
*Deep-fried and dressed with tamarind sauce*
- ❖ *Crispy wafer stuffed with shredded chicken breast, fresh coconut,*  
*Thai basil and kaffir lime leaves* **V** **gf**
- ❖ *Twice cooked pork belly with five spices, served in a steamed bun*

## Main

- ❖ *Crispy pork belly in a sweet and sour spicy sauce*
- ❖ *Wagyu beef with fresh ginger, black fungi, green shallots and Asian celery* **V** **gf**
- ❖ *Panang thick red curry chicken with peanut and Thai basil* **V** **gf**
- ❖ *Wok-fried Seasonal greens with oyster sauce* **V** **gf**
- ❖ *Steamed jasmine rice*

**V** Vegetarian option available on request

**gf** Gluten-free option available on request

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# Banquet Menu

(Minimum 4 persons)

\$60 pp.

## Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar* **V** **gf**
- ❖ *Quail egg wrapped with minced prawn and egg noodle, deep-fried and dressed with tamarind sauce*
  - ❖ *Twice cooked pork belly with five spices, served in a steamed bun*
  - ❖ *Grilled scallop with mint, coriander, red shallots and chili lime dressing* **gf**

## Main

- ❖ *Pad See-Ew, Prawns stir fried flat noodle and local prawns*
  - With preserved soy bean paste* **V**
  - ❖ *Steamed barramundi fillets with chili and lime sauce* **gf**
  - ❖ *Wok-fried Seasonal greens with oyster sauce* **V** **gf**
  - ❖ *Wagyu beef green curry with roti* **V** **gf**
  - ❖ *Steamed jasmine rice*
  - ❖ *Desserts of the day*

**V** Vegetarian option available on request

**gf** Gluten-free option available on request

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## ***Drinks***

### **Soft Drinks:**

Coke	4
Zero coke	4
Lemonade	4
Lemon Squash	4
Soda,Ginger Beer, Ginger Ale	4
Lemon Lime Bitters, Soda Lime Bitters, Pink Lemonade	4.5
Sparkling Water (750 ml)	8
Still Water (750 ml)	8

### **Juice:**

Apple	4.5
Orange	4.5
Pineapple	4.5
Cranberry	4.5
Fresh Coconut	7

### **Tea:**

Jasmine	4
Peppermint	4
Chamomile	4
Earl Grey	4
English Breakfast	4
Lemon&Ginger	4

## ***Beers***

Singha (on tap)	9
Asahi	9
Berria Peroni	8
Pure Blonde	8
Tsingtao	8
Corona	8
James Boags	8
Cascade Light	7
Pear Cider ( Hill Berry )	8



## ***Spirits, Liqueurs, Port & Cognac***

Vodka : Sminoff	8
Vodka : Stolichnaya (Premium)	8.5
Vodka : Grey Goose	10.5
Vodka : Belvedere	10.5
Bacardi	8
Gordon Dry Gin	8
Bombay Gin	8
Malibu	8
Sambuca	8
Kahlua	8
Pimm's	8
Frangelico	8
Midori	8
Jose Curvo Tequila gold	9
Cointreau	8
Campari	8
Southern Comfort	7
Jim Beam Bourbon	7
Jack Daniel's	7
Jameson Irish whiskey	7
Johnnie Walker Red	7
Johnnie Walker Black	9
Chivas Regal	10.5
Canadian Club	8.5
Bundaberg Original Rum	8
Hanwood	8
Grand Marnie	8
Galway Pipe	9
Grand Father	11
Martell VS	12
Remy Martin	12

<b>Sparkling Wine</b>			Glass	Bottle
2016 CHADON BRUT	Sparkling Wine		9.5	45
<i>VIC Australia</i>				
SANTA MARGHERITA PROSECCO	Sparkling Extra dry			43
<i>Fossalta Di Portogruaro, ITTALY</i>				
2016 MOET & CHANDON				95
<i>Epernay France</i>				
	Champagne Brut			

<b>White Wines</b>			Glass	Bottle
2017 BRAVE SOUL	Riesling			49
<i>Angaston SA</i>				
2017 LEEUWIN ESTATE	Riesling		10	49
<i>Margaret river WA</i>				
2017 MOUNT TRIO	Riesling		9	46
<i>Porongurup WA</i>				
2016 SANTA MARGHERITA	Pinot Grigio		10	48
<i>Fossalta Di Portogruaro, ITTALY</i>				
2016 SOHO ZIGGY	Pinot Gris			46
<i>Marlborough, NZ</i>				
2016 LETHBRIDGE	Pinot Gris			47
<i>Lethbridge VIC</i>				
2016 MARC BREDIF	Vouvray Classic			53
<i>Loire Valley, FRANCE</i>				
2014 LE MONDE	Ribolla Gialla			41
<i>Venezia ITALY</i>				
2014 CHARDY HASELGROVE	Chardonnay			45
<i>Mclaren Vale, SA</i>				
2017 DE IULIIS	Chardonnay		9.5	47
<i>Hunter Valley, NSW</i>				
2016 SERESIN	Sauvignon Blanc			62
<i>Marlborough, NZ</i>				
2017 TOMICH GALLERY	Sauvignon Blanc			45
<i>Adelaide hills, SA</i>				
2016 LISA McGUIAN	Sauvignon Blanc		10	48
<i>New Zealand</i>				
2015 ALAN McCORKINDALE	Sauvignon Blanc			58
<i>New Zealand</i>				

<b>Rose</b>		Glass	Bottle
2017	TIM GRAMP <i>Clare Valley SA</i>	Tempranillo Rose	10.5 49
2017	PASQUA 11 MINUTE <i>Verona, ITTAY</i>	Rose Trevenezie	48

<b>Red Wine</b>			
2016	ALAN McCORKINDALE <i>Marlborough, NZ</i>	Pinot noir	55
2015	TWO TAILS <i>Malborough NZ</i>	Pinot noir	46
2015	ZOHO BOBBY <i>Marlborough, NZ</i>	Pinot Noir	10.5 48
2015	LISA McGUIGAN <i>Adelaide hills SA</i>	Pinot Noir	50
2014	JOSEPH FAIVELEY <i>Bourgogne FRANCE</i>	Pinot Noir	62
2016	JJ HAHN <i>Borossa Valley SA</i>	Merlot	10 47
2013	LONGHOP <i>Mount Lofty Ranges SA</i>	Old Vine Grenache	38
2015	KENNEDY SONS OF EDEN <i>Barossa Valley SA</i>	Grenache, Shiraz, Mourvedre	43
2014	ELDERTON GREENOCK TWO <i>Barossa Valley SA</i>	Grenache, Shiraz, Mourvedre	47
2015	BEST'S GREAT WESTERN <i>Great Western Region Vic</i>	Cabernet Sauvignon	9.5 42
2013	RISKY BUSINESS <i>Great Southern, WA</i>	Shiraz, Tempranilo, Grenache	36
2014	Mr, RIGG YADDA Paddock <i>Adelaide hills SA</i>	Tempranillo	49
2014	MOUNT TRIO <i>Porongurup WA</i>	Shiraz	40
2016	CORIOLE <i>McLaren Vale australia</i>	Shiraz	9.5 42
2016	LEEUWIN ESTATE SIBLINGS <i>Magaret River, WA</i>	Shiraz	62