



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 ^{gf}

\$29

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

Lemongrass, kaffir lime leaves and betel leaves ^{gf}

\$30

Southern-style yellow curries with king prawns & crab meat ^{gf}

\$32

Steamed barramundi fillets with chili and lime sauce ^{gf}

\$29

Stir fried wagyu braised beef ribs with chili, green peppercorn and holly basil ^{gf}

\$29

Small Bites

Vegetarian pan fried chives dumpling with sweet black vinegar sauce ^{gf}

\$4.5 ea.

*Crispy wafer stuffed with shredded chicken breast, fresh coconut,
Thai basil and kaffir lime leaves* ^V ^{gf}

\$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 ^{gf}

\$4.5 ea

*Betel leaf with smoked trout, ginger, lime, roasted coconut
and caramelized palm sugar* ^V ^{gf}

\$5 ea.

Sharing Bites

Crispy squid with lemongrass nam prik

\$18

Fresh homemade fish cakes dressed with sweet chilli sauce & cucumber (4pcs) ^{gf}

\$20

10% surcharge Public Holidays

Trading Hours – Dinner 5.45pm until late

^V *vegetarian option available on request* ^{gf} *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*

Please advise your waiter of any allergies

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

Please advise your waiter of any allergies

Curries

Vegetarian pumpkin and red curry with tofu and Thai basil ^{gf}
\$24

Panang chicken thick red curry with peanut and Thai basil ^{gf}
\$26

Braised lamb shank massaman curry with sweet potatoes and onion ^{gf}
\$28

Wagyu beef green curry with roti ^{gf}
\$28

Roasted breast duck red curry with lychee and Thai basil ^{gf}
\$29

Rice (steamed)

Jasmine rice
\$3 pp

Black sticky rice
\$5 pp

Coconut turmeric rice
\$5 pp

^V *Vegetarian option available on request*

^{gf} *Gluten-free option available on request*

Please advise your waiter of any allergies

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

Please advise your waiter of any allergies

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

Please advise your waiter of any allergies

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 |

| Sparkling Wine | | | 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 | | | |

| White Wines | | | 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> | | | | |

| Rose | | 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 |


| Red Wine | | | |
|-----------------|---|-------------------------------|---------|
| 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, Tempranillo, 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 |



Specials


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

\$5 each


Sashimi grade kingfish salad with lemongrass, coriander, mint and chili lime dressing 

\$29


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

Lemongrass, kaffir lime leaves and betel leaves 

\$30

Steamed barramundi fillets with chili and lime sauce 

\$29

Sous vids pork belly with red curry sauce and Siamese watercress 

\$29


Stir fried wagyu braised beef ribs with chili, green peppercorn and holly basil 

\$29



4 hour Slow Cooked beef rib with five spices ,Chinese broccoli and chilli sauce

\$29

Small Bites

Vegetarian pan fried chives dumpling with sweet black vinegar sauce 

\$4.5 ea.

*Crispy wafer stuffed with shredded chicken breast, fresh coconut,
Thai basil and kaffir lime leaves*  

\$4.5 ea.

A handmade chicken curry puff with cucumber relish


\$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

\$5 ea.

Grilled scallop with mint, coriander, red shallots and chilli lime dressing 

\$4.5 ea


*Betel leaf with smoked trout, ginger, lime, roasted coconut
and caramelized palm sugar*  

\$5 ea.

Sharing Bites

Crispy squid with lemongrass nam prik

\$18

Fresh homemade fish cakes dressed with sweet chilli sauce & cucumber (4pcs) 

\$20

10% surcharge Public Holidays

Trading Hours – Dinner 5.45pm until late

 *vegetarian option available on request*  *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

Scallops and Squid salad with cucumber ,chilli oil lime dressing **gf**

₹29

Roasted duck salad with black vinegar dressing,sesame seed and Asiancelery

₹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*

Please advise your waiter of any allergies

Wok-Fried

Pad Thai **V** **gf**

Chicken \$20 *Prawn* \$25

Pad See-Ew **V**

Chicken \$20 *Prawn* \$25

Seasonal greens with oyster sauce **V** **gf**

\$18

Japanese eggplant with chicken minced 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

Chinese broccoli with crispy pork belly and oyster sauce **gf**

\$26

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 **gf**

\$27

Dried red curry with crispy pork belly, snake bean and kaffir lime leaves **V** **gf**

\$26

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**

\$29

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

\$29


Fried rice with onion and soy sauce **V** **gf**


Chicken \$20 *Prawn* \$25


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


Please advise your waiter of any allergies


Curries


Vegetarian pumpkin and red curry with tofu and Thai basil 
\$24

Panang chicken thick red curry with peanut and Thai basil 
\$26

Braised lamb shank massaman curry with sweet potatoes and onion 
\$28

Wagyu beef green curry with roti 
\$28

Roasted breast duck red curry with lychee and Thai basil 
\$29


Southern-style yellow curries with king prawns & crab meat 
\$32


Rice (steamed)

Jasmine rice
\$3.5 pp

Black sticky rice
\$5 pp

Coconut turmeric rice
\$5 pp

 *Vegetarian option available on request*

 *Gluten-free option available on request*

Please advise your waiter of any allergies

Banquet Menu

(Minimum 4 persons)

\$50 pp.

Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut And caramelized palm sugar* **V** **gf**
- ❖ *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*
- ❖ *Fish cake with Sweet chilli sauce* **gf**

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*

Please advise your waiter of any allergies

Banquet Menu

(Minimum 4 persons)

\$60 pp.

Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar* **V** **gf**
- ❖ *Twice cooked pork belly with five spices, served in a steamed bun*
- ❖ *Grilled scallop with mint, coriander, red shallots and chili lime dressing* **gf**
- ❖ *Fish cake with Sweet chilli sauce* **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*

Please advise your waiter of any allergies



Desserts

Tapioca pudding with fresh coconut, coconut cream and sesame seeds

\$8

Black sticky rice with grated fresh coconut caramelized in palm sugar, and
Coconut cream

\$8

Caramelized dumpling filled with smoky jasmine-infused coconut

Palm sugar with sweet coconut cream— served warm

\$8

Grilled sticky rice with banana warp in banana leaves served with
icecream

\$13

Sorbet of the day \$8

Selection of the day \$14

****these desserts are gluten free****



Desserts

Tapioca pudding with fresh coconut, coconut cream and sesame seeds

\$8

Black sticky rice with grated fresh coconut caramelized in palm sugar, and
Coconut cream

\$8

Caramelized dumpling filled with smoky jasmine-infused coconut,

Palm sugar with sweet coconut cream— served warm

\$8

Grilled sticky rice with banana warp in banana leaves served with
icecream

\$13

Sorbet of the day \$8

Selection of the day \$14

****these desserts are gluten free****