

SNACKS

PRAWN CRACKERS \$3
sambol sauce

PRAWN BETEL LEAF (1) \$5
young coconut, pickled chilli

SALTED GREEN MANGO BETEL LEAF (1) \$5
pickled cucumber, thai chilli

PORK SCRATCHING \$5
3 flavoured sauce

BAHN CUON (5) \$15
mushroom stuff rolled rice noodle, truffle, fried enoki

CHICKEN DRUMMETTES \$16
sweet & sour caramel, smoked chilli mayo

SALAD / RAW

TUNA TARTARE \$18
yellowfin tuna, birds eye chilli, fried shallot,
prawn crackers

CHARRED BROCCOLINI \$12
silken tofu, crispy chilli tofu, ginger dressing

PAPAYA SLAW \$12
scud chilli, prawn floss, snake bean, cherry tomato

APPLE SLAW \$9
granny smith, savoy cabbage, spring onion vinaigrette

SIDES

FRIES \$9
roasted chilli & kaffir lime

ROTI \$5
charred roti bread

RICE \$3
steamed jasmine rice

GRILL

GRILLED PORK SHOULDER \$16
iced choy som, green nahm jim

PIPA DUCK \$38
orange ketchup manis, cucumber, steamed bao

TAMARIND ROASTED SALMON \$24
marinated salmon, pickled onion, jungle herbs

STIR FRY / CURRY

PAD THAI \$16
tofu, bean shoots, peanuts, garlic chives, dried shrimp

MALAYSIAN CAULIFLOWER CURRY \$19
steamed cauliflower, tofu, peanut pickle, coconut

RED CHICKEN CURRY \$20
lychee, coconut, pickled wild ginger, lotus root chip

BEEF RENDANG \$24
dry beef curry, lemongrass, dried cocnut,
kaffir lime, peanut achar

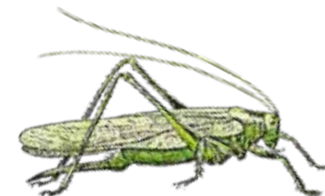
WHOLE BABY SNAPPER \$40
sczechuan pepper, biang biang sauce

DESSERT

BUTTER ROASTED QUINCE \$10
white cocolate ganache, chilli chocolate soil

CREME CARAMEL \$10
custard, coconut cream

APPLE PIE \$10
spiced fried apple turnover, whipped cream



\$5 HAPPY HOUR
4PM - 6PM // TUES - SUN

ALL CANS / BOTTLES
Assorted 330ml & 375ml

PROSECCO
Ca Di Alte Veneto, Italy

CHARDONNAY
Continental Platter 2019 Mt Gambier, VIC

SHIRAZ
Motley Cru 2018 Central Victoria, VIC

GRAPEROL SPRITZ
Aperol, grapefruit, prosecco



To comply with the current COVID hospitality regulations, please ensure you sign into our guestbook scanning this QR code using the camera on your mobile phone. Thank you.

