

# The Wanderer

THAI KITCHEN & BAR

## GOOD PLACE TO START

### SALT & PEPPER SQUID 16

Green seafood sauce

### TWICE COOKED PORK BELLY 18

Chilli & pink sea salt

### FRIED CHICKEN 15

Green chilli sauce & truffle mayo

### COCONUT LOBSTER RICE PAPER ROLL(2) 16

Hoisin and almond dipping sauce

### GRILLED PORTERHOUSE & LYCHEE SALAD 19

Tamarind & lime chilli dressing

### FIVE SPICED DUCK SALAD 19

Nashi, walnuts and chilli plum dressing

### GREEN PAPAYA SALAD 15

Roasted peanuts, long green beans, tomatoes, dried prawns in a spicy bird eye chilli-lime dressing

## SIZED FOR SHARING

### MASSAMAN BEEF 24

### CHOO CHEE SALMON 25

Fresh carrot pickle, broccolini & grilled lime

### GREEN CHICKEN CURRY 22

Young coconut

### CRISPY SKIN DUCK BREAST 24

Red curry

### NORTH - EASTERN THAI SPICY BEEF SOUP 21

Beef brisket

### TOM YUM KING PRAWNS 23

Hot and spicy soup

### STIR - FRIED PORK MINCE W/ FRIED EGG 22

Holy basil and fresh chilli

### FRIED RICE W/ SEAFOOD 23

### STIR – FRIED PORK BELLY 19

Chinese broccoli

### VEGETARIAN PAD THAI 19

Tamarind, peanuts, tofu & garlic chives

## VEGAN

### VEGETABLE SPRING ROLLS 15

Shiitake mushrooms, almond nuts & coconut dipping sauce

### ROASTED MUSHROOM SALAD 18

Green chilli sauce

### AROMATIC SOUTHERN VEGETABLE CURRY 22

Pumpkin and spiced eggplant

### STIR FRIED ASIAN GREENS 18

Mushroom sauce

## SOMETHING SWEET

### THAI CRÈME BRULÉE 16

Vanilla ice cream

### FRUITY ICE GLASS W/ YOGHURT ICECREAM 15

### GRILLED PINEAPPLE & CARAMALISED MANGO 16

Coconut sago pudding and lime syrup

### Sharing is caring!

SMALL 39pp

Select 5 dishes to share

LARGE 49pp

Select 7 dishes to share

Whole table only. Served for 2 or more people

No split bills please. A 15% surcharge applies on Sundays and public holidays. A surcharge applies to all card transactions.

We are aware of the challenges of food allergy sufferers. We are unable, however, to guarantee an allergen-free environment in our restaurant. All dishes may contain traces of nuts, shellfish, and other allergens. We use products containing wheat in our kitchen and as such, gluten-free products may contain traces of wheat.

We aim to use free range and sustainably grown produce, wherever possible.

## SPARKLING

T'Gallant Prosecco ..... 10/42  
Mornington Peninsula, VIC

Cavaliere d'Oro Prosecco ...../58  
Tuscany, Italy

Morgan's Bay Sparkling Cuvee ..... 9/40  
Red Cliff, VIC

Seppelt Salinger Vintage 2013 .....-/52  
Henty, NSW

Moët & Chandon .....-/120  
Epernay, France

## WHITE WINES

Run Riot Sauvignon Blanc ..... 11/45  
Marlborough, NZ

821 South Sauvignon Blanc .....12/50  
Marlborough, NZ

Seppelt The Drives Chardonnay .....10/40  
Grampians, VIC

Rochford Latitude Chardonnay(v) .....12/48  
Yarra Valley, VIC

Handpicked version Pinot Gris ..... 10/42  
Adelaide plains, SA

Secret Stone Pinot Gris ..... 12/48  
Marlborough, NZ

Cavaliere d'Oro Campanile Pinot Grigio .....-/50  
Tuscany, Italy

## ROSE

Squealing Pig Rosé .....11/45  
Marlborough, NZ

## RED WINES

Handpicked Vison Shiraz ..... 10/42  
Bittern, Vic

Handpicked Premium Shiraz .....-/50  
Barossa, SA

Cape Schanck Pinot Noir .....11/45  
Mornington Peninsula, VIC

Fickle Mistress Pinot Noir ..... 12/48  
Marlborough, NZ

Rochford Latitude Pinot Noir(v) .....-/50  
Yarra Valley, VIC

Wynns The Gables Cabernet Sauvignon ..... 12/48  
Coonawarra, SA

Fermoy Estate Cabernet Sauvignon Merlot ..... 11/45  
Margaret River, WA

Penfolds Autumn Riesling ..... 10/42  
Eden Valley, SA

## SWEET WINES

Hartog's Plate Moscato ..... 10/42  
Australia

