

Cindy's

CAFE AND BAR

Small Plates

Tasmanian Oyster, Citriburst mignonette / Natural	\$5 / 28
Szechuan Salt Pepper Squid, nuoc cham (GF, DF, V)	\$16
Corn Fritters, thai chili jam (DF, V)	\$16
Kingfish Sashimi, coconut cream, green nahm jim (GF, DF)	MP
Handmade Chicken Wonton, chinkiang vinegar dressing (DF)	\$14
Fried Chicken Ribs, sriracha mayo, fried garlic (DF)	\$15
Sticky Pork Belly, tamarind caramel, house pickles (DF)	\$18
Steamed Greens, lap cheong, aromatic soy dressing (DF, VO)	\$14

Main

Twice-Cooked Short Ribs, prik nahm pla, lime (DF)	\$38
Yellow Curry, butternut pumpkin, silken eggplant (DF, V)	\$32
Coconut Braised Lamb, cashnut mint relish, eggplant salad (DF)	\$35

Sweets

Miso Brownie, toffee ice cream, chocolate Crèmeux (GF)	\$18
Basque Cheesecake, kaffir lime syrup (GF)	\$18

Condiments

Chili Oil	\$2
Sriracha Mayo	\$3
Tamarind Caramel	\$3
Sweet fish sauce	\$3

GF - Gluten Free

DF - Dairy Free

VO - Vegetarian Option

V - Vegetarian

Please note that a 15 % surcharge is applied on public holidays
2.5% surcharge is applied on Amex



Set Menu \$55 pp, min 2

Kingfish Sashimi

coconut cream, green nahm jim

Handmade Chicken Wonton

chinkiang vinegar dressing, fried garlic

Fried Squid

nuoc cham, szechuan salt

Sticky Pork Belly

tamarind caramel, house pickles

Twice-Cooked Short Ribs

prik nahm pla, lime

Basque Cheesecake

kaffir lime syrup