

Autumn 24

Local oyster, pancetta oil, coconut vinegar, charred spring onion	6
Prawn and lychee pop stick, chilli sugar-salt	8
Spiced carrot spring roll, palm sugar, black vinegar mayo, Parmesan	7
Curried fish toast, toasted rice, sweet chilli, lime leaf	10
Red curry cheeseburger, crispy onion, Provolone, ketchup	14
Grilled Spencer Gulf prawn, yellow curry, fried garlic, shallot, lime	22
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Fried Kingfish collar, pineapple, chilli, tamarind, lime, Thai basil	21
Scallop crudo, 'Khao Lak seafood sauce', pickled cucumber, lemongrass, lime, mint	27
XO sardines, heirloom tomatoes, lemongrass, Chinese donut	24
Burrata, green 'nahm jim', fried shallot, roti	26
Mushroom & charred, pickled bamboo 'laab', chilli, lemongrass, toasted sesame	22
Chiang Mai 'Phat Thai' rice cakes, pork sausage, egg, radish, peanuts, fried tofu	23
Charred chicken wings, smoked Penang jam, chicken jus, coconut, lime	21
Curried beef 'martabak', coriander, spring onion, condensed milk yoghurt	23
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Karen rice, banana blossom, bamboo shoot, chicken fat, Thai basil, ginger	21
Red and green grape 'som tum', heirloom tomatoes, chilli, peanuts	22
Green onion & garlic chive mashed potato, grilled chilli, smoked, buttered spinach	19
Green beans, chilli jam, red onion, garlic, peppercorns, lime	20
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Sour orange & yellow curry, cherry tomatoes, smoked tofu, seasonal herbs	37
Port Lincoln squid, green curry, lemongrass, cumin, coriander, black pepper, lime oil	48
Ginger and sesame, beer battered whole fish, cucumber, papaya 'nahm prik noom'	MP
Grilled chicken Maryland, Bowon curry, pickled mustard greens, sour pineapple, chilli	42
Braised sticky pork hock, palm sugar, black vinegar, pepper, green scuds	47
Riverina Scotch fillet, 350gm, 'khao soi' gravy, fried egg noodle, mustard greens	69
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Steamed Jasmine rice	6
Fries, spicy tomato seasoning, Kaffir lime mayo	12

Shared Feasting Menus – 'Rew Rew' (Lunch Only) 52pp 'Kit Waa' 79pp 'Wai Jai' 98pp