



### SNACKS

Seaweed salad(V,GF), nori \$10  
Roasted scallop(GF), kombu burnt butter(2) \$16

### SMALL PLATES

Cheesy Chips, mozzarella, furikake, Satay sauce \$16/\$20  
Prawn Dumpling, red curry(4) (8) \$14/\$22  
Spring Roll (VG), prawn or shitake mushroom(3) \$12  
Karaage Chicken (GF), charred lemon, mayo \$16/\$24  
Grilled Chicken Satay Skewer(GF,NFA,VGA), satay sauce,peanut, (3) \$14

### RAW

Seared Bluefin Tuna(GF), sesame sauce, pickled apple, rice paper \$26  
Beef Tataki, aged ponzu 90days, truffle mayo, enoki mushroom \$24

### CURRY & SOUP

Confit Duck Leg Red Curry (GF,DF), tomato, lychee, pineapple \$34  
Green Chicken Curry (GF,DF,VA), eggplant, broccoli, carrot \$26

### FIRE

Grilled pork scotch fillet, pickled green mustard, beef bacon \$32  
Grilled salmon, miso butter, Asian green, mushroom \$36  
Grilled Beef Scotch Fillet(220g)Massaman curry(GF,DF,NFA) \$40  
Seasonal Vegetable Stir Fry (V), Korean sauce \$20

### RICE & NOODLES BOWL

Pinto Pad Thai (GFA, VA), crispy chicken or prawn \$25/\$28  
Pork Cashew Nut Stir Fry with Rice (VA) \$24  
Beef or Pork Udon Noodles Stir Fry (VA) \$24  
Chicken Basil Chilli Bomb (GFA) (fried egg +\$3) \$24  
Pinto Special Fried Rice (crispy chicken +\$5),  
crab oil, egg, carrot, spring onion, coriander \$20

### SALADS & VEG

Thai Beef Salad (GF),  
green leaves, red onion, cherry tomato, Thai dressing \$28  
Poke Bowl (VA),  
smoked salmon, rice, edamame, pickled carrot, cabbage, corn \$25

### BREAD

Beef cheesy massaman croissant,  
massaman sauce, mozzarella, salad leaves \$28  
Spicy Chicken Katsu Sando (GFA), slaw, spicy mayo \$20

### SIDE

Steamed Jasmine Rice \$4/\$7  
Roti plain/garlic/cheese \$4.5/\$4.6/4.8