

## SNACKS & SMALL

**bo tai ~ vietnamese beef carpaccio** [16] [gf]  
w crispy rice puffs, citrus & fresh herbs

**spring rolls vegetarian** [16] [gf\*] [vegan]

**spring rolls chicken, crab & prawn** [16] [gf\*]

**banh trang nuong pork** [16] [gf available]  
grilled crispy rice paper w egg, spring onion & hoisin

**banh trang nuong mushroom** [16] [gf available] [vegan]  
grilled crispy rice paper w mushroom, spring onion & hoisin

**fried chicken wings** [18]  
fried chicken wings with tamarind sauce

**prawn toast** [18]  
sesame & rice flake crumbed minced prawn bread  
filled w laughing cow cheese w lime aioli

**grilled prawns** [20] [gf]  
wood grilled SA green prawns w prawn oil,  
smoked fish sauce glaze & basil oil

## RICE

**pork fried rice** [24] [gf]  
w diced pork, egg, beansprout, spring onion

**chicken fried rice** [24]  
w shredded chicken, egg, beansprout, spring onion

**mushroom fried rice** [22] [gf][vegan available]  
w mixed mushroom, egg, beansprout, spring onion

**steamed jasmine rice** [4 Per Person] [gf] [vegan]

**steamed coconut rice** [4.5 Per Person] [gf] [vegan]

## SIDES

**green apple salad** [6] [gf]

**fresh cucumber salad** [6] [gf] [vegan]

**fermented chilli** [3] [gf] [vegan]

**house pickles** [6] [gf] [vegan]

[gf\*] gluten free ingredients which will share the same  
deep fryer or grill with gluten menu items  
(please note: grill is cleaned down between each dish)

[vegan available] item can be modified to be vegan upon  
request. The final dish will differ from original flavours

## SOMETHING LARGER

**lemongrass & turmeric chargrilled chicken**  
w fresh cucumber salad **half** [30] **whole** [38]

**yellow curry beef cheeks** [32] [gf]  
slow cooked beef cheeks in yellow curry w potato, tomato  
snake beans, water chestnut & basil oil

**bbq pork chops** [32] [gf\*]  
wood grilled chops w lemongrass, sticky fish sauce &  
spring onion oil

**chilli salt lamb ribs** [36] [gf\*]  
slow cooked in house chilli salt rub w mint & lime sauce

**soft shell crab** [30] [gf\*]  
fried soft shell crab w sticky fish sauce & green apple salad

**five spiced squid** [29] [gf\*]  
fried squid w mild house spice blend & lime aioli

**coconut & noi lager mussels** [29] [gf available]  
700g of mussels wok tossed in coconut & noi lager beer  
broth w enoki mushrooms, lemongrass & chilli

## VEGETABLES

**crispy eggplant** [20] [gf\*] [vegan]  
w sticky sesame caramel sauce & fresh beansprout salad

**grilled eggplant** [18] [gf] [vegan] [peanuts]  
w fish sauce, spring onion oil, basil oil & peanuts

**deep fried brussel sprouts** [18] [gf\*] [vegan available]  
w fermented chilli & fish sauce

**roasted cauliflower** [18] [gf] [vegan] [cashew nuts]  
w fried shallots, fresh herbs & cashew herb sauce

**wok tossed green beans** [16] [gf] [vegan available]  
w garlic butter, fish sauce & fried shallots

**wok tossed kale** [16] [gf] [vegan available]  
w garlic, fish sauce & chilli

**crispy corn ribs** [16] [gf\*] [vegan available]  
w five spiced salt seasoning & kaffir lime aioli

## DESSERT

**mochi donuts w condensed milk ice cream** [14] [gf]  
4 pieces of crispy mochi donuts w icing sugar & condensed  
milk ice cream

**coconut pudding w mandarin** [14] [gf]  
coconut pudding w puff rice, mandarin sago, coconut ice  
cream & fresh cut mandarin

**coconut ice cream** [5] [gf] [vegan]  
single scoop coconut ice cream

**condensed milk ice cream** [5] [gf]  
single scoop condensed milk ice cream



## ‘FEED ME’

\$58 PER PERSON

CAN'T DECIDE? LET US FEED YOU!

WE KNOW IT CAN BE HARD TO CHOOSE, SO GO  
AHEAD, RELAX & LET US DO THE WORK FOR YOU.

WE WILL CHOOSE A RANGE OF DISHES THAT HAVE  
GREAT BALANCE TO SHARE, AND OF COURSE,  
DESSERT WILL BE INCLUDED!

\*\*please note ~groups dining with 7 people or more  
are required to have the ‘Feed Me’ dining option.  
We are happy to cater to all your dietary requirements.  
(children are not included)