

SNACKS & SMALL

coconut betel leaf beef [\$5] [gf]
single fresh betel leaf topped w coconut minced beef & chilli

betel leaf w king fish [\$8] [gf]
single fresh betel leaf topped w dry aged port lincoln kingfish, mayonnaise, basil oil, pickled chilli & pickled onion

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

fried chicken w honey butter sauce [\$16] [gf]

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

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

banh trang nuong confit duck [\$17] [gf available]
grilled crispy rice paper w spring onion, fried shallot & hoisin

bo tai ~ vietnamese beef carpaccio [\$18] [gf]
w crispy rice puffs, sesame, citrus & vietnamese mint

kingfish ceviche [\$20] [gf]
dry aged port lincoln king fish w maple fish sauce, coconut, toasted rice, basil oil, chilli & vietnamese mint

RICE

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

chicken fried rice [\$24] [gf]
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] [vegan available]

fresh cucumber salad [\$6] [gf] [vegan]

fermented chilli [\$3] [gf] [vegan]

house pickles [\$6] [gf] [vegan]

[gf available] menu item can be modified to be gluten free upon request. The final dish will differ from original flavours

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

SOMETHING LARGER

lemongrass & turmeric chargrilled chicken [gf]
wood grilled lemongrass & turmeric chicken w fish sauce & fresh cucumber salad **half** [\$30] **whole** [\$38]

yellow curry chicken [\$30] [gf]
crispy fried lemongrass chicken maryland w yellow curry, eggplant, carrot, potato & chilli oil

braised beef rib [\$36] [gf]
twice cooked beef rib braised in pho stock & finished on the wood grill with pho glaze reduction & pickled onions

bbq pork chops [\$34] [gf]
wood grilled chops w lemongrass, fish sauce & spring onion oil

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

king george tamarind [\$32] [gf]
fried king george whiting & pickled fennel, cabbage, dill & green mango salad w tamarind glaze

coconut & noi lager pipis [\$30] [gf available]
500g of pipis wok tossed in coconut & noi lager beer broth w enoki mushrooms, lemongrass & chilli

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

five spiced squid [\$30] [gf]
fried squid w mild house made five spice blend & lime aioli

VEGETABLES

crispy corn ribs [\$16] [gf] [vegan available]
w five spiced salt seasoning, spring onion oil & kaffir lime aioli

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

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

roasted cauliflower [\$18] [gf] [vegan] [*cashew nuts]
w fried shallots, spring onion oil, herbs & cashew sauce

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

wok tossed morning glory [\$16] [gf] [vegan available]
w fish sauce, chilli & garlic

DESSERT

mochi donuts w condensed milk ice cream [14] [gf]
4 mochi donuts, icing sugar & condensed milk ice cream

coconut pudding w taro ice cream [14] [gf]
pudding w puff rice, roasted pineapple & taro ice cream

taro ice cream [5] [gf] [vegan]
single scoop taro 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 & VARIETY TO SHARE,
AND OF COURSE, DESSERT WILL BE INCLUDED!

LET US KNOW YOUR DIETARY REQUIREMENTS AND WE'D
BE HAPPY TO WORK OUT SOMETHING SUITABLE FOR YOU.

**please note ~ FEED ME banquet dining option
is *required* for groups dining with 7 people and more
(children are not required to do the feed me)