

## SNACKS & SMALL

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

**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]

**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\*] gluten free ingredients which share the same grill with gluten menu items (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** [gf\*]  
wood grilled lemongrass & turmeric chicken w fish sauce & fresh cucumber salad **half** [\$30] **whole** [\$38]

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

**yellow curry beef cheeks** [\$34] [gf]  
slow cooked beef cheeks in yellow curry w potato, tomato snake beans, water chestnut & basil oil

**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 w pickled fennel, cabbage, dill & green mango salad & 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)