

**SMALL**

<b>Yellow Curry Cashews</b>	7
<b>Pork crackle Thai chilli jam - GF</b>	7

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**MEDIUM**

<b>Crispy Fried Squid - GFO</b> <i>Citrus mayo, furikake, bonito flakes</i>	20
<b>Thai Prawn Spring Rolls</b> Nam jim dipping sauce	20
<b>Bluefin Tuna Sashimi - GFO</b> Wasabi tobiko, puffed rice, fingerlime, ponzu dressing	22
<b>Crispy Tofu - Veg</b> Chilli jam, kaffir lime powder, black sesame	17
<b>Korean Fried Chicken</b> <i>Sticky gochujang sauce</i>	18
<b>Vietnamese Pork Kofta - GF</b> <i>Pho broth, bean shoots, Vietnamese mint</i>	18

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**LARGE**

<b>Chicken Curry - GF</b> Thai green curry, <i>finger lime pearls, coriander</i>	35
<b>Char Siu Pork</b> Ginger, Green onion relish, pork crumb	36
<b>Atlantic Salmon - GF</b> Thai citrus and coriander salsa, spring onion ginger oil	38
<b>Tandoori Cauliflower + Roti - Veg</b> Oven-baked tandoori cauliflower, raita, cashew crumb	32
<b>Chilli Prawn Sizzle Plate</b> Sticky chilli prawns, fried garlic, bean shoots, coriander	38
<b>Beef Rendang - GF / DF</b> <i>Gippsland slow-cooked beef, coriander cashew pesto</i>	38

**SIDE**

<b>Stir-fried Asian greens</b> - GFO <i>Garlic shoot, chilli, sesame</i>	12
<b>Udon noodles</b> - VO soba sauce, garlic shoots, pork crumb	12
<b>Korean cucumber and chilli salad</b> - VEG	8
<b>Roti bread</b>	5
<b>Steamed or Coconut Rice</b> - GF	5
<b>Fries with kewpie &amp; nori salt</b> - GF	8

**DESSERT**

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<b>Chef's Pannacotta</b> <i>Seasonal ingredients</i>	15
<b>Deep fried bao buns, coconut ice cream</b> Dark palm sugar syrup kaffir lime powder	15
<b>Chef's Sorbet</b> <i>Ask the team</i>	10
<b>Affogato</b> Kahlua, Frangelico, Amaretto or Baileys shot over vanilla ice cream & espresso shot	15

**TEA & COFFEE**

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<b>Espresso</b>	5
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Flat white</b>	5
<b>Long Black</b>	5
<b>Chocolate</b>	5
<b>Tea</b> <i>Chamomile, English Breakfast, Green, Peppermint and Lemon &amp; Ginger</i>	5

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Kids menu available  
Card Fee Applies - 10% Surcharge on Public Holidays