SNACKS

Vegetable spring rolls with pineapple sweet chilli sauce (4) VE	8
Betel leaf, shiitake, pomelo, chilli jam, fried shallots (3) VE, GF, N	12
Shiitake mushroom dumplings with Thai style dipping sauce (4) VE, GF	12
Duck spring rolls with plum sauce (4)	12
Coconut prawn, kaffir, fermented chilli and honey (3)	14
Betel leaf, Huon salmon, green papaya, chilli, salty coconut (3) GF, DF, N	14
Ginger and prawn dumplings with Thai style dipping sauce (4) GF, DF	14
MAIN	
Crispy tofu bao burger, pickled chilli, caramel (2) v	12
Crispy chicken bao burger, cabbage, fermented chilli sauce (2)	16
Wagyu beef burger, cabbage, cucumber, red onion, spiced peanut sauce №	18
Roast pumpkin salad, cashew sambal, salted coconut, aromatic herbs GF, VE, N	2:
Fragrant lemongrass salad, crispy pork belly, apple, mint, peanuts, spiced crackling P, DF, N	2
BBQ prawn and pomelo salad, beansprouts, peanut nahm jim GF, DF, N	20
Seared Huon salmon, ginger, peanut, mint, sesame salad GF, N	3:
Crispy Etty Bay barramundi, fresh herb, apple salad, chilli, sweet and sour dressing GF, DF	33
'Crying tiger' flat iron steak, fried garlic, kaffir, Thai basil DF	3
Sticky tamarind lamb cutlets, Thai basil, lemongrass GF, DF	3
SIDES	
Jasmine rice VE, GF	3
Coconut rice VE, GF	4
Roti and satay sauce v	8
Fries with mayo and roasted seaweed v	8
Green papaya, hot and sour dressing, peanuts VE, N	14
Asian greens, oyster sauce, fried garlic v	14
DESSERT	
Mango sorbet VE, GF	8
Dragon fruit and lime sorbet VE, GF	8
Thai coffee panna cotta, pear, coconut, Biscoff and peanut crumble N	14