



MENU

SINGLES

STEAMED EGG (V)

coriander, nam jim sap, shallot, lime.

\$5

FLINDERS ISLAND WALLABY BO LA LOT

lemongrass, pickles, rice paddy herb, nouc cham.

\$6

BETEL LEAF

spanner crab, pomelo, chilli, coriander, crispy shallot.

\$5

BETEL LEAF

jasmine tea smoked tofu, pickled bean shoots, chilli, perilla, crispy shallot. (V)

\$5

BETEL LEAF

crispy duck, young coconut, kaffir lime, coriander, chilli, crispy shallot.

\$5

SALADS

LARB MOO

ground pork, mint, coriander, shallot, chilli, lime.

\$16

CRUMBLLED SILKEN TOFU (V)

pomelo, dried chilli, cloud fungus, kohlrabi, charred bettel leaf.

\$16

SALTED PRAWN

papaya, banana blossom, pomelo, chilli, coriander, mint.

\$19

SALTED BEEF

kohlrabi, chilli, kaffir lime, coriander, ground rice, tamarind.

\$18

CRISPY DUCK LEG

kohlrabi, cucumber, lychee ,chilli.

\$18

SPICY SOM TUM

green papaya, snake bean, tomato, dried shrimp, chilli, peanut, lime.

\$16

SHARES

RICE CRACKERS (V)

lemongrass, nam prik, herbs.

\$6

PORK AND PRAWN DUMPLINGS

lemongrass broth, dried scallop nam prik, coriander, garlic chips.

\$12

FRIED SQUID TENTACLES

sriracha, kewpie mayo, lime.

\$13

CHARGRILLED CHICKEN RIBS

turmeric, lemongrass, green chilli nam jim, pickled shallot, herbs.

\$14

CRISPY FRIED CHICKEN WINGS

coriander, chilli, ma kwean pepper caramel, lime.

\$12

COLD SMOKED OCEAN TROUT

green papaya, young coconut, kaffir lime, chilli, yarra valley roe.

\$21

BBQ PORK NECK

sticky rice, nam prik pla raa, crispy shallots, lime

\$16

BEEF SHIN NOODLE SOUP

nam jin noodles, krachai, green peppercorn, chinese broccoli, bean shoots, lime, chilli.

\$12

HOT AND SOUR TOM YUM SOUP (V)

cloud fungus, elephant ear, cherry tomato, galangal.

\$12

LARGE SHARES

SLOW COOKED PORK NECK

pickled snake beans, nam prik ong, twice cooked egg, shallot, cabbage, thai basil.

\$29

FLASH FRIED LOCAL BABY SNAPPER

salted duck egg relish, pickled green scud, baby mint, nuoc cham, pomelo & papaya salad.

\$32

PAD KEE MAO ½ CHICKEN

young bamboo, baby corn, snake bean, green peppercorns, chilli, oyster sauce.

\$28

ORANGE TOFU CURRY (V)

elephants ear, young bamboo, snake bean, white cloud fungus, kaffir lime, coriander.

\$26

PENAENG 16HR BEEF SHIN

snake bean, young bamboo, coriander, salted prawn, krachai, peanut.

\$32

RED DUCK LEG CURRY

baby corn, wood ear, snake beans, krachai, thai basil.

\$29

BEEF CHEEK

[Signature Dish] kohlrabi, salted prawn, herbs.

\$39

SIDES

JASMINE RICE

\$3

STICKY RICE

peanut sesame salt

\$4

STEAMED CHINESE BROCOLLI

chilli, oyster sauce, soy, crispy shallots

\$5

SWEETS

COCONUT SORBET

choc kaffir lime ice magic, peanut sesame salt.

\$5

BANANA SPRING ROLLS

kaffir lime, palm sugar, salted coconut pandan cream, passionfruit ice cream

\$10

DEEP FRIED ICE CREAM

black rice ice cream, mandarin, lotus root, thai basil.

\$9