

Sample menu

Thursday & Friday \$65 pp (extra dishes available in bold)

Appellation rock oyster- chilli & lime, natural or fermented hot sauce +**\$6.5**

Thai cupcakes

Green mango, cashew nuts, dried prawns, palm sugar

Betel leaf, watermelon, smoked fish, sugar, salmon roe

Skull Island Tiger prawn, brown butter, curry leaf, Finger lime + **15 ea.**

Salad of poached baby goat, coconut cream, sorrel, Thai basil +**20 pp**

Grilled southern duck curry, coconut, cardamon, peanuts

Stir-fried asparagus, shiitake mushroom, lap cheong sausage, silken tofu

Marinated & fried barramundi wing, chilli, garlic, lime sauce +**14 ea.**

Vanilla mousse cake, almond, pineapple, passionfruit, mango sorbet **17.5**