

Thursday + Friday Dinner SAMPLE SET MENU \$72pp (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**