

Curry Club Wednesday SAMPLE MENU (this service is à la carte)

Small

Appellation Rock oyster- chilli & lime, natural or fermented hot sauce +6.5

Savoury Thai cupcakes (x 4) 12

Ma Hor - minced chicken & prawns, palm sugar, peanuts, deep fried shallots

Served on pineapple (x4) 16

Fried pastry, pork, shiitake, lap cheong, sweet plum sauce 16

Grilled & smoked pork & red curry sausage, pickled ginger 18

Grilled marinated eel, rice cracker, finger lime, sea spray 10ea

Marinated & fried barramundi wings, chilli, garlic, lime sauce 14.5ea

Pork crackle, smoky tomato relish, prawn floss, steamed egg (x4) 16

Spiced tomato broth, chicken dumplings, Vietnamese mint, saw tooth coriander 14

Larger

Grilled spatchcock chicken, sweet chilli sauce 28

Pomelo salad, chilli jam, lemongrass mint 18

Stir fried snake beans, garlic, oyster sauce 14

Spicy salad of minced chicken & mushrooms, roasted rice, shallots, mint, coriander 21

Curries

Sweet & sour grilled celeriac curry with peanut, ginger, toasted coconut 26

Red curry salted Wagyu, pea eggplant, corn, Thai basil 30

Southern style lamb ribs, cardamom, peanuts, curry leaf (2 ribs) 22

Jungle of barramundi fillet, sawtooth coriander & young coconut, deep fried shallots 29.5

Steamed Rice per person 3.5

Dessert

Cashew nut pudding 15

Custard apple sorbet 8.5 per scoop

Warm fermented sticky rice custard, quince 14