

Dishes on our shared menu are designed for family-style dining. This menu showcases fresh seasonal dishes inspired by modern Asian fare.

Rock oyster - chilli & lime, natural or fermented hot sauce **6.5ea**

Betel leaf, pomelo, young ginger, toasted coconut, peanuts **8.5ea**

Tofu dumplings, puffed rice, pickled mustard greens, chilli, black vinegar **16**

Thai fish cakes, green beans, Thai basil, sweet chilli sauce x4 **24**

Rice crackers, spicy pork & prawn dip with green mango & lime **24**

Egg net, pumpkin, lemongrass, caramelised coconut, bean sprouts **24**

Fried barramundi fish wing, chilli, garlic, lime sauce **15ea**

Grilled Char siu pork **28**

Fried chicken, charred spring onion, bean shoot slaw **36**

Thai vegetable, fruit & herb salad, sweet sour sesame dressing **26**

Penang curry chicken, peanuts, Thai basil **38**

Stir fried sugar snap & snow peas, ginger, yellow bean soy **18**

Steamed Jasmine rice **6.5 pp**

Ice creams & sorbet **9 per scoop**

Vanilla & lime mousse cake, passionfruit almond sponge, mango sorbet **17**

Peanut parfait, coconut rough, raspberry marshmallow **17**

Dishes may change due to availability.