

Starters

Merimbula rock oyster- chilli & lime, fermented hot sauce or natural +6.5 ea

Betel leaf (x2 choice of) \$21.5

-Crisp pork belly, chilli jam, basil

-Pomelo, ginger, toasted coconut, peanuts, palm sugar caramel

Tofu dumplings, puff rice, pickled mustard greens, chilli black vinegar 18

Five spiced tempura chicken wings (x2) 16.5

Grilled pork satay skewers (x2) 19.5

Marinated & fried barramundi wing, garlic, chilli & lime sauce 15ea

Grilled King prawn, burnt butter, curry leaf, finger lime 16 ea

Mains

Spicy salad of grilled Western Plains Pork, green tomato, roasted rice, chilli, mint 38

Crisp duck leg, sweet fish sauce, longans, crisp shallots & galangal 42

Baby pumpkin, fresh coconut cream, galangal, chilli & lime 24

Salted & roasted Sher wagyu, shallots, mint, coriander 45

Chiang Mai curry Western Plains Pork and young ginger 38

Jungle curry of chicken, Thai eggplant, young coconut, saw tooth coriander 38

Sides

Som tum-green papaya salad, tomato, beans, peanuts, dried shrimp, chilli, tamarind 24

Salad of fresh & pickled Mustard leaf, pomelo, pickled ginger 18

Stir fried Chinese watercress, garlic 20

Steamed jasmine rice 6.5 (serves 2)

Desserts

Ice creams & sorbet 9 per scoop

Belgian chocolate mousse cake, chocolate sponge, raspberry gel, blackberry ice cream 20

Black sesame crème brûlée 18

1.6 % Service fee applies to all credit card transactions

Dishes may change due to availability.