

Small Plates

Betel Leaf	
Cucumber, coconut, shallot, chilli, palm sugar dressing	GF/DF/SF/VEG
Prawn Bao	
Tempura prawn, szechuan cucumber, sriracha mayonnaise	DF/NF
Son-in-law Eggs	
Tamarind chilli jam, shallot, finger lime, herbs	GF/DF/NF/SF/V
Shark Bay Scallops	
Sambal butter, fermented chilli, pickled fennel	GF/NF
Spiced Chicken Skewers	
Szechuan cucumber, crushed macadamia, turmeric sauce	GF/DF/SF
Skull Island Grilled King Prawn	
Laksa paste, coconut, curry leaves, prawn oil	GF/DF
Kangaroo Spring Rolls	
Sweet Kakadu plum dipping sauce	DF/NF/SF
Vegetable Spring Rolls	
Pickled daikon and carrot, lettuce, mint, nuoc cham	GF/DF/NF/SF/VEG
Prawn and Ginger Dumplings	
Szechuan oil, mixed herbs, fried garlic, prickly ash	DF/NF
Shiitake Dumplings	
Black vinegar chilli, spring onion, fried garlic, prickly ash	DF/NF/SF/VEG
Lamb and Cumin Roti Bread	
Cucumber chilli relish, peanuts	DF/SF
Seared Tuna	
Green nam jim, coconut, salmon roe, sesame crackers	GF/DF/NF
Chicken Wings	
Spiced batter, chilli caramel, mixed herbs	DF/NF
Roast Duck Salad	
Chilli jam dressing, mixed herbs, cabbage	GF/DF/NF

GF/Gluten free DF/Dairy free NF/Nut free SF/Seafood free I/Imported
V/Vegetarian VO/Vegetarian option VEG/Vegan VEGO/Vegan option

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Large Plates

Wagyu Porterhouse 250g	59
Sweet vinegar glaze, garlic jam, fried taro bits, salted egg	DF/NF/SF
Szechuan Duck	40
Black vinegar, spring onion, fried garlic	DF/NF
Beef Brisket Penang Curry	42
Thai basil, coconut cream, lime leaf, peanuts	GF/DF
Chicken Southern Curry	36
Fried betel leaf, coconut	GF/DF/NF
Sweet Potato Yellow Curry	32
Shredded coconut, Thai basil	GF/DF/NF/SF/VEG
Grilled Humpty Doo Barramundi	38
Snake bean, sambal, shallot, charred lemon	GF/DF/NF
Chicken Stir Fry Laksa Noodle	30
Laksa, cabbage, carrot, baby corn, pepper, grilled chicken	DF/VO
Chilli Soft Shell Crab	42
Spiced batter, spring onion, fried mantou bao	DF/NF/I
Sides	
Papaya Salad	21
Tamarind, shrimp floss, mixed herbs, tomato, peanuts, chilli	GF/DF
Asian Greens	18
Mixed vegetables, confit garlic, spring onion	GF/DF/NF/SF/VEG
Coconut Rice	11
Coconut cream, lemongrass, shredded coconut	GF/DF/NF/SF/VEG
Jasmine Rice	6
	GF/DF/NF/SF/VEG
Deep Fried Mantou Bao	10
	DF/NF/SF/VEG
Roti Bread	10
	DF/NF/SF/VEG
Desserts	
NT Mango Sticky Rice	18
Rice pudding, mango puree, mango ice cream, coconut cream	GF/NF/SF/V
Milk Pudding	12
Gula melaka, macadamia praline	SF/V
Fruit Salad	12
Seasonal fruits, evaporated milk, sala syrup	GF/NF/SF/VEGO

Set Menu | \$59 per person

Small Plates

Son-in law Eggs Tamarind chilli jam, shallot, finger lime, herbs GF/DF/NF/SF/V

Spiced Chicken Skewers Szechuan cucumber, turmeric sauce GF/DF/SF

Large Plates

Chicken Southern Curry Fried betel leaf, coconut GF/DF/NF

Roast Duck Salad Chilli jam dressing, mixed herbs, cabbage GF/DF/NF

Sides

Jasmine Rice GF/DF/NF/SF/VEG

Roti Bread DF/NF/SF/VEG

Dessert

Milk Pudding Gula melaka, macadamia praline SF/V

Set Menu | \$79 per person

Small Plates

Betel Leaf Mixed herbs, cucumber, shredded coconut, chilli, lime leaf GF/DF/SF/VEG

Chicken Wings Spiced batter, chilli caramel, mixed herbs DF/NF

Seared Tuna Green nam jim, coconut, salmon roe, sesame crackers GF/DF/NF

Large Plates

Chilli Soft Shell Crab Spiced batter, spring onion, fried mantou bao DF/NF/I

Beef Brisket Penang Curry Thai basil, coconut cream, peanuts GF/DF

Sides

Papaya Salad Tamarind, shrimp floss, tomato, peanuts, chilli GF/DF

Jasmine Rice GF/DF/NF/SF/VEG

Deep Fried Mantou Bao DF/NF/SF/VEG

Dessert

NT Mango Sticky Rice Rice pudding, mango puree, mango ice cream GF/NF/SF/V

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