

(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan
(vgo) Vegan option | (gf) Gluten friendly | (gfo) Gluten friendly option

SNACKS

Freshly Shucked Oysters; orange nahm jim	6ea
Steamed Edamame; black vinegar dressing (vg)	9
Wok-tossed Salt & Pepper Cuttlefish; chilli & tomato sambal, green onion, coriander	16.5
Togarashi Salmon Tataki; pickled shallots, wasabi, avocado, tobiko	21
Charred Street Corn Fritters; nahm prik pao, house kimchi	14

SMALLS	Crispy Tempura Eggplant; hot sweet & sour dressing, coriander, green onion (vgo)	19
	Chilli Fried Chicken; sticky maple glaze, miso mayo, sesame	19
	Gochujang & Sesame Glazed Cauliflower; miso curd, furikake (vg)	19
	Sweet & Spicy Thai Pork Larb; iceberg, crispy peanut, rice crumble	19
	Tea Smoked Sticky Sichuan Pork Ribs; sesame, green onion	22
	Mongolian Sticky Beef; sweet & sour sambal, crispy potato	21
Shark Bay Tiger Prawns; tingling Sichuan dressing, coriander, spring onion	25	

SALADS & GREENS

Poached Chicken & Papaya Slaw; nuoc cham, chilli peanuts (vgo)	22
Shredded Pawpaw & Rice Noodle Salad; prawn XO, chilli & lime dressing (vgo)	22
Green Papaya Slaw; nuoc cham, tomato, snake bean & chilli peanut crumble	16.5
Heirloom Tomato Salad; miso curd, wasabi, furikake (vgo)	17
Steamed Chinese Greens; black vinegar dressing (vg)	12.5

NOODLES & RICE

Fragrant Jasmine Rice (vg)	4 sml / 6 lrg
Fragrant Turmeric Fried Rice; ABC soy, peas, crispy shallots, scallions (vg)	13.5
XO Mushroom & Hor Fun Noodles; green onion, crispy shallots (vg)	19
Hor Fun Noodle Clay Pot; Chinese mushroom XO, bamboo shoots, roasted chilli peanuts (gfo) (vg)	31

BIGS	Fragrant Cauliflower Massaman; kipfler, shallots, coriander, chilli peanuts (vg)	31
	Chiang Mai Half Baby Chicken; tomato, tamarind, snake beans, peanuts, Thai basil	37.5
	Crispy Glazed Sweet & Sour Pork; cherry tomato & scallion herb salad, chilli peanut crumble	37.5
	Fragrant Boneless Beef Massaman; caramelised shallots, kipfler, chilli peanuts	37.5
	Hot & Numbing Crispy Red Duck Breast; plum & bacon jam, pickled daikon	37.5
	WA 7 Scored Wagyu Beef; shimeji mushroom, potato cream, shiitake jus	50.5
	Crispy Skinned Cone Bay Barramundi; chilli & tomato sambal, papaya salad	41.5
Fragrant Thai Red Duck & Lychee Curry; confit Maryland, shallots, lemongrass, chilli, fresh herbs	37.5	