

## SMALL BITES

### PRAWN CRACKERS.....6

Traditional fried prawn crackers.

### CASSAVA CHIPS (v) .....7

Seasoned with togarashi salt.

### NEW ZEALAND OYSTERS (GFO, DF, I) ..6

Pacific oysters served with sweet coconut vinegar and finger lime. EACH

### VEGETABLE SPRING ROLLS 4 (v) ..16

Served with sweet chilli sauce.

### DUCK SPRING ROLLS 4 .....17

Served with hoisin and plum sauce.

### VEGETABLE GYOZA 5 (v) .....16

Served with soy citrus chilli oil.

### PORK SIU MAI 5 .....18

Served with soy citrus chilli oil.

### CHICKEN WONTON 5 .....17

Served with Tom Yum Broth

### CRAB BAO BUN 2 (DF,I) .....24

Fried soft-shell crab in bao buns served with cucumber, pickled radish and Asian aioli.

### TUNA TATAKI (GFO, DF, I) .....26

Seared Tuna, shallot & soy vinaigrette, chives, sesame and fried garlic.

## SOUP

VEGETABLE / SEAFOOD

### TOM YUM (DF,M) .....28 / 36

Traditional Thai soup with prawns, mussels, calamari, tofu, mushrooms, lemongrass, galangal and kaffir lime leaves.

DISCLAIMER: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

A SURCHARGE APPLIES TO ALL PAYMENTS MADE BY CREDIT CARD

## NOODLES

### CHAR KWAY TEOW (GFO, DF, A) .....34

Stir fried rice noodles, calamari, prawns, mixed vegetables and soy sauce.

Wine pairing: Pikes Traditionale Riesling

### MIE GORENG.....32 / 34 / 38

Stir fried egg noodles, mixed vegetables and sweet soy garlic sauce.

Wine pairing: Robert Oatley Signature Series GSM

## WOK

### SIZZLING SZECHUAN BEEF .....39

Marinated beef tenderloin, onion, capsicum and szechuan pepper sauce.

Wine pairing: Robert Oatley Signature Series Cabernet Sauvignon

### KUNG PAO CHICKEN .....35

Chinese-style stir fried chicken, chilli, vegetables and peanuts.

Wine pairing: Philip Shaw 'The Gardener' Pinot Gris

### MORETON BAY BUGS (GFO, DF, A) ....48

Stir fried Moreton Bay Bugs in garlic, ginger and oyster sauce, finished with Chinese wine.

Wine pairing: Wicks Estate Chardonnay

## RICE

### TRADITIONAL EGG ..... TOFU / CHICKEN / PRAWN

### FRIED RICE (GFO, DF, V) ...28 / 32 / 38

### CHILLI BASIL

### FRIED RICE (GFO, DF) ...28 / 32 / 38

Fragrant rice, egg, chilli and basil.

Wine pairing: The Lane Sauvignon Blanc



## HOUSE SPECIALS

### DUCK PANCAKE.....58

Roasted duck breast served with **SERVES 2** cucumber, pickled vegetables, hoisin plum sauce and Chinese pancakes.

Wine pairing: Ara Single Estate Pinot Noir

### TEMPURA PRAWNS (A) .....42

Battered Banana prawns with golden egg sauce, served with fried garlic and shallots.

Wine pairing: Wicks Estate Chardonnay

### STEAMED BARRAMUNDI (GF, DF, A).36

Humpty Doo Barramundi, Bok choy, Wombok, soy, garlic and ginger sauce.

Wine pairing: Wildflower Pinot Grigio

### DRUNKEN NOODLES (GF, DF) TOFU / CHICKEN / BEEF / PRAWN ..32 / 32 / 34 / 38

Stir fried wheat noodles, mixed vegetables, soy and sesame finished with Chinese wine.

Wine pairing: Four in Hand Shiraz

## CURRY

ALL SERVED WITH RICE

### VEGETABLE CURRY (GF, V) .....31

Yellow curry, tofu, eggplant, potato and carrots.

Wine pairing: The Lane Rosé

### PENANG DUCK CURRY (GF, DF) .42

Penang style curry with coconut cream and lime.

Wine pairing: Philip Shaw 'The Gardener' Pinot Gris

### THAI GREEN CHICKEN CURRY (GF, DF) .....36

Thai green curry with mixed vegetables, chilli and basil.

Wine pairing: Ara Single Estate Sauvignon Blanc

**GF** Gluten Free Option| **GF** Gluten Free|  
**DF** Dairy Free| **VG** Vegetarian| **V** Vegan

**Seafood:** **A** Australian| **I** Imported| **M** Mixed

## SALAD

+ PRAWN

### PAPAYA SALAD (GF, DF) .....20/ 32

Green papaya, carrots, cucumber and chilli peanut dressing.

Wine pairing: Aurelia Prosecco

### ASIAN NOODLE SALAD (GF, DF, V)...21

Cabbage slaw, rice noodles, cherry tomatoes, crispy wontons wrappers with asian vinaigrette.

Wine pairing: Aurelia Prosecco

## SIDES

### STEAMED VEGETABLES (GF, V) ....16

Mixed seasonal Asian vegetables with sesame garlic sauce.

### STIR FRIED VEGETABLES (GF, V) ..18

Wombok, cabbage, mushrooms, carrots and soy sesame sauce.

### RICE.....8

Steamed jasmine rice.

## DESSERT

### LECHE FLAN (GF) .....17

Classic crème caramel served with lime zest and pistachio.

### TRIO OF ICE CREAM.....16

Sesame, matcha and vanilla.

### MOCHI.....17

Strawberry, matcha and sesame.

## KIDS MEALS

### CHICKEN TENDERS.....15

With chips and salad

### BATTERED FISH (I) .....15

With chips and salad