

# To Share

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<b>Fresh vegetable rolls</b> (4) with Thai rice noodles & bean curd	9
<b>Thai fish cakes</b> (4) with green beans & chilli sauce	10
<b>Crab and prawn spring rolls</b> (4) with plum sauce	12
<b>Vegetable curry puffs</b> (4) with cucumber sauce	8
<b>Tasting plate for two</b> spring rolls - vegetable (2), crab and prawn (2) curry puffs - chicken (2), and vegetable (2)	17

**PLEASE PLACE YOUR ORDER AT THE BAR**

Please be aware we are unable to guarantee any dish is completely free of nuts, residual nut oils, traces of shellfish or wheat

# Mains

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<b>Thai style beef salad</b> with thinly sliced beef, Thai herbs & chilli lime dressing	19
<b>Grilled prawn salad</b> with roasted coconut, chilli jam, lime & Thai herbs	21
<b>Fried Snapper fillet</b> with chilli, green peppercorns kaffir lime & basil sauce	20
<b>Stir fried prawns</b> with sugar snap peas & shallots	21
<b>Stir fried roasted duck</b> with ginger, mushroom, Asian celery & shallot	21
<b>Pad Thai prawns</b> with bean curd, ground peanut & crisp bean sprouts	19
<b>BBQ chicken</b> with mixed green leaves & sweet chilli sauce	17
<b>Crispy tofu</b> with steamed vegetables & satay sauce	17
<b>Wok tossed seasonal green vegetables</b> , oyster sauce and garlic	15
<b>Chicken Thai fried rice</b> with vegetables	15
<b>Stir fried chicken &amp; cashew nut</b> , chilli jam, onion & green shallot	19
<b>Stir fried pork fillet &amp; crispy skin</b> with chilli paste & green beans (medium hot)	18
<b>Wok fried beef</b> , with chilli, green beans, bamboo shoots and Thai basil	18
<b>Penang beef curry</b> with kaffir lime & Thai herbs	19
<b>Slow cooked Massaman lamb curry</b> (mild)	19

# Dessert

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<b>Suriya ice cream and sorbet</b>	9
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# Wine List

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## **SPARKLING WINE**

	<i>Gls</i>	<i>Btl</i>
Killawarra Brut NV, South East Australia	6.50	27
Yellowglen Vintage Pinot Noir Chardonnay, VIC	8	35
Domaine Chandon NV, VIC		57
Veuve Clicquot Yellow Label NV, Reims France		130

## **WHITE WINE**

	<i>Gls</i>	<i>Btl</i>
Leo Buring Riesling, Eden Valley SA	7.50	32
Cockfighters Ghost Verdelho, Hunter Valley NSW	7.50	32
Belgravia Pinot Gris, Orange NSW	8	34
Glandore Semillon Sauvignon Blanc, Hunter Valley NSW	7	30
Stella Bella Semillon Sauvignon Blanc Margaret River, WA	8.50	36
Satellite Sauvignon Blanc, Marlborough NZ	7.50	32
Secret Stone Sauvignon Blanc, Marlborough NZ	8	34
Oyster Bay Sauvignon Blanc, Marlborough, NZ	8	34
Seppelt Stony Peak Chardonnay, South East Australia	6.50	27
Deckchair Chardonnay, Margaret River WA	7	30

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## RED WINE

	<i>Gls</i>	<i>Btl</i>
Turkey Flat Rose, Barossa SA	8.50	36
Glandore Pinot Noir, Tumbarumba NSW	8.50	36
Hubert The Stag Pinot Noir, Yarra Valley VIC	9	38
Cuttaway Hill Merlot, Southern Highlands NSW	7.50	32
Catch Billy Cabernet Merlot, Margaret River WA	7	28
Wynns The Gables, Cabernet Shiraz, Coonawarra SA	8	34
Baileys of Glenrowan, Cabernet Sauvignon, Glenrowan VIC	9	40
Seppelt Stony Peak Shiraz Cabernet, South East Australia	6.50	27
Geoff Merrill Jacko's Blend Shiraz, McLaren Vale SA	9.50	42

# Cocktails

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## **MOJITO**

Fresh mint and lime muddled, shaken with Bacardi white rum, topped with soda

13

## **CAIPIROSKA**

42 Below Vodka with freshly crushed lime and sugar, served over ice

13

## **INDOCHINE**

Lychees and passionfruit nectar shaken with 42 Below Passionfruit Vodka, pineapple and fresh lime juice

13

## **RED BLOSSOM**

Crushed raspberries and lychees shaken with Bombay Sapphire and cranberry juice, with a hint of rose syrup

13

## **STRAWBERRY & KIWI CAIPIROSKA**

42 Below Kiwi Vodka, fresh strawberries and lime, served over ice

13

## **COCONUT & LIME DAIQUIRI**

Kaffir lime leaf shaken with Bacardi white rum, lime juice and coconut, served straight Martini style

13

## **HURRICANE PEARL**

Bacardi 8 with fresh lime, pineapple and orange juice served tall over ice with passionfruit and a dash of vanilla

13