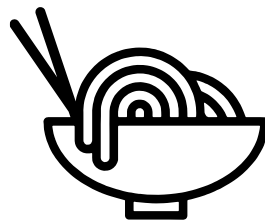


LUNCH

From 11:30am to 4pm



SANDOS & SNACKS

SALT & PEPPER SOFT SHELL CRAB SANDO

Cabbage, smoked sriracha mayo 21.50

TIGER PRAWN SANDO

Wasabi kewpie, iceberg, pickle, lime 34

CHICKEN SANDO

Cabbage, kewpie, pickles 15

FISH PAKORA

Tamarind chutney (df) 18

MORETON BAY BUG KATSU SANDO

With caviar 95

TUNA TARTARE TACOS

House made kimchi & avocado (df) 39

WAGYU VINDALLO BEEF BURGER

Caramelized onion, brioche, raita 30

SALT & PEPPER TOFU KATSU SANDO

Cabbage, nori mayo (v) 15

ROASTED CRISPY PORK BELLY BAHN MI

Pate, cucumber, pickled carrot, coriander, chilli soy 29

MARKET FISH SASHIMI

Fresh wasabi, soyu, nori (gf) (df) 29

CHICKEN LARB GAI

Chicken mince, rice powder, chili, kaffir lime, iceberg hearts (gf, df) 24

WOK, GRILLED, WET

KIMCHI FRIED RICE

Egg yolk, chive (gf) (df) 22

CHICKEN PAD THAI

Rice noodle, egg, vegetables, peanut 32

REEF FISH FILLET

Red sambal, butter, grilled lime, rice, kecap manis (gf) 52

FISH WING IN THAI YELLOW CURRY

Rice paddy, cucumber relish, rice (gf, df) 45

PANANG DUCK CURRY

Roasted duck, peanuts, coriander, lychee, rice 53

THAI GREEN EGGPLANT CURRY

Pea eggplant, tofu (vegan) 38

LOCAL CRAY

XO Sauce, spring onion (gf) 185

SALAD

THAI SALTED BEEF

Green papaya salad, peanuts, chili, Thai basil, lime 45

LOBSTER & POMELO

Vietnamese dressing, cashew, coriander 48

GREEN TEA SOBA

Whipped tofu, avocado, pickled shitake, miso and sesame dressing (vegan) 29

SIDES

WOK FRIED ASIAN VEG

Oyster sauce and crispy garlic oil (gf) (df) 15

CHIPS

Tograshi & nori salt 17

SWEETS

HAYMAN COCONUT PASSIONFRUIT & BANANA NAMALAKA

Coconut crèmeux, valrhona caraibe milk chocolate, coconut sand 20

