

Entrees

Spring rolls with minced pork, glass noodles & dipping sauce (4)	12
Curry Puffs with lightly curried beef, seasoned potato & sweet plum sauce (4)	12
Steamed pork & Prawn Dim Sims with a chilli, garlic oil dip (6) ✂	15
Grilled chicken skewers coated with a rich peanut satay sauce (4) ✂	16
Salt & Pepper Soft Shell crab on a crunchy Asian salad	17
Chicken & prawn crispy wonton cups with toasted coconut & lime ✂ (4)	17
Scallops served in the half shell, pan-fried with fresh lemongrass, kaffir lime & coconut cream (4) (GF)	22
Spicy "sticky" prawns caramelised with onion, fresh garlic, soy & ground pepper on steamed rice ✂ ✂ (GF option)	17
Sashimi rare beef fillet finely sliced & cured with a Cambodian style lemon, lime, Spanish onion & fresh coriander dressing (GF)	17
Pork lettuce cups- wok fried minced pork with fresh mint & crushed peanuts served on fresh Cos lettuce with dipping sauce (4) (GF)	16
Entrée sampler plate (for one) spring roll, curry puff, pork lettuce cup, chicken satay skewer, spicy tiger prawn ✂	19

Noodles

Pad Thai noodles with bean sprouts, egg & ground peanuts (<i>Chicken or beef</i>)	20
with fresh lemon (GF)	(<i>prawns</i>) 29
Pad Seuw with fresh rice noodles, garlic, chilli & onion with your choice of..	
(<i>Chicken or beef</i>) 24	Combination (<i>chicken, beef & prawns</i>) 27
Sicilian style Seafood Noodles with prawns, squid & mussels in fresh garlic, chilli oil, fresh tomato & basil, with fresh rice noodles ✂ (GF)	31

Mains – (From the wok)

Choose one of the 5 stir-fries below* to have with
beef or chicken 19 or with prawns or mixed seafood 29

- * Cashews in mild chilli jam, onion, capsicum & carrot (GF)
- * Vietnamese peanut satay with capsicum, onion & baby corn ✂
- * Cambodian style fresh ginger with shallots & cracked pepper (GF)
- * Thai Basil stir-fry with garlic, chilli & fresh Basil leaves ✂ (GF)
- * Garlic pepper stir-fry with oyster sauce, broccoli & green beans



Curries

Massamun curry with beef, potato, carrot & whole peanuts 🍴 (GF)	24
Penang red curry with sliced pumpkin, mushrooms & fresh basil 🍴🍴(GF)	
<i>with beef or chicken</i> 20	<i>with prawns or mixed seafood</i> 29
Thai green curry / eggplant / mushrooms / green beans 🍴🍴 (GF)	
<i>with beef or chicken</i> 20	<i>with prawns or mixed seafood</i> 29
Cambodian Yellow Curry with fresh Turmeric, lemongrass, 🍴	<i>with Chicken</i> 25
kaffir lime, potato, pineapple & toasted coconut (GF) (mild)	<i>with prawns</i> 30

Signature Dishes

Salt & Pepper Whole fresh fish crispy fried Thai style with julienne vegetables, crisp noodles & a caramelised chilli garlic dressing. 🍴	39
Tiger Prawns wok fried in caramelised garlic & chilli jam with fresh shallots 🍴(GF)	29
Crispy Pork Belly braised in Soy & 5 spice, served with sweet potato mash & steamed Broccoli	32
Salt & Pepper prawns & squid on wilted Bok Choy with garlic chilli dressing	31
Beef fillet marinated in Soy & red wine served on garlic mash topped with Salt & Pepper prawns.	42
Twice cooked Duck infused in cinnamon, soy & 5 Spice, with caramelised onions & a mushroom & Wom bok stir-fry.	32
Wok tossed seafood of scallops, mussels, prawns & squid with garlic, chilli, tomatoes & fresh coriander 🍴 (GF)	31
Fresh pan-fried Salmon , served on coconut rice with a Penang Curry sauce & steamed Bok Choy. 🍴 (GF)	33
Roast Duck Noodles with fresh flat noodles, Bokchoy, shallots, soy & 5 spice.	32
Cambodian style chicken salad with shredded cabbage, cucumber & fresh mint, with crushed peanuts & an oil free dressing (GF)	18

Rice

Steamed Thai jasmine rice (per person/serve)	3
Coconut rice (for two)	9
Fried garlic rice (for two)	9
Steamed vegetables with Oyster sauce	9

(Please ask to see our Vegetarian/Vegan menu.)
 10% surcharge applies on Sundays.
 BYO \$4 per person. BYO cake \$1pp
 Children's Menu available

