## Entrees

Spring rolls with minced pork, glass noodles \& dipping sauce (4) ..... 13
Curry Puffs with lightly curried beef, seasoned potato \& sweet plum sauc ..... (4) 13
Chicken \& prawn crispy wonton cups with toasted coconut \& lime ..... 20
Grilled chicken skewers coated with a rich peanut satay sauce (4) ..... 17.5
Salt \& Pepper Soft Shell crab on a crunchy Asian salad ..... 17
Scallops served in the half shell, pan-fried with fresh lemongrass, ..... 28 kaffir lime \& coconut cream (4) (GF)
Spicy "sticky" prawns caramelised with onion, fresh garlic, soy \& ground ..... 18 pepper on steamed rice $r$ (4) (GF option)
Sashimi rare beef fillet finely sliced \& cured with a Cambodian style lemon, ..... 18 lime, Spanish onion \& fresh coriander dressing (GF)
Pork lettuce cups- wok fried minced pork with fresh mint \& crushed peanuts ..... 18served on fresh Cos lettuce with dipping sauce (4) (GF)
Entrée sampler plate (for one) spring roll, curry puff, pork lettuce cup, ..... 20 chicken satay skewer, spicy tiger prawn
Noodles
Pad Thai noodles with bean sprouts, egg \& ground peanuts with fresh lemon (GF) Chicken or beef 20 prawns 29
Pad See-ew with fresh rice noodles, garlic, chilli, onion \& fresh vegetablesChicken or beef 24 chicken, beef \& prawns - (Combination) 29
Sicilian style Seafood noodles with prawns, squid \& mussels in fresh garlic, chilli oil, fresh tomato \& basil tossed with fresh flat rice noodles $\begin{gathered}\text { r (GF) }\end{gathered}$ ..... 31
Mains - (From the wok)Choose a stir-fry below* with your choice of ..beef or chicken 19 or with prawns or mixed seafood 29

* Cashews stir-fry 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, capsicum \& fresh Basil leaves er (GF)
* Garlic pepper stir-fry with oyster sauce, broccoli \& green beans
* "Golden Triangle" Combination of chicken, beef \& pork with fresh lemongrass, capsicum, onion \& fresh mint 22


## Curries

Massamun curry with beef, potato, carrot \& whole peanuts $\approx$ (GF) ..... 25
Penang red curry with sliced pumpkin, mushrooms \& fresh basil $\approx \approx$ (GF) with beef or chicken 22, with prawns or mixed seafood ..... 29
Thai green curry with eggplant, mushrooms, green beans \& fresh basil ..... (GF) with beef or chicken 22, with prawns or mixed seafood 29
Cambodian Yellow Curry with fresh Turmeric, lemongrass, pineapple, potato, kaffir lime \& toasted coconut (GF) \&r with Chicken or Pork 25, with prawns 30
Signature Dishes
Salt \& Pepper Whole fresh fish crispy fried Thai style with julienne ..... 39 vegetables, crisp noodles \& a caramelised chilli garlic dressing.
Seafood hotpot of Fish fillets, prawns, mussels \& squid in lemongrass, garlic, ..... 48
Chilli \& fresh lime juice broth served on a heated platter $\boldsymbol{\sim}(\mathrm{GF})$
Spicy Tiger Prawns, wok fried in caramelised chilli jam \& garlic with fresh ..... 29 shallots 2 (GF)
Crispy Pork Belly braised in Soy \& 5 spice, served with sweet potato mash ..... 33
\& steamed Broccoli
Salt \& Pepper prawns \& squid with a garlic chilli dressing ..... 31
Beef fillet marinated in Soy \& red wine served on garlic mash topped with ..... 45Salt \& Pepper Tiger prawns.
Twice cooked Duck infused in cinnamon, soy \& 5 Spice, with caramelised ..... 33 onions \& a mushroom \& Wombok stir-fry.
Wok tossed seafood of scallops, mussels, prawns \& squid with garlic, chilli, ..... 31 tomatoes \& fresh coriander er (GF)
Fresh pan-fried Salmon, served on coconut rice with a Penang Curry sauce ..... 33 \& steamed Bok Choy. \&r (GF)
Roast Duck Noodles with fresh flat noodles, Bokchoy, shallots, soy \& 5 spice. ..... 33
Cambodian style chicken salad with shredded cabbage, cucumber \& fresh ..... 19mint, with crushed peanuts \& an oil free dressing (GF)

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.) BYO wine only $\$ 4$ per person. BYO cake \$1pp Children's Menu available


