

Vegan, Vegetarian Menu

Entrees

Vegetarian Spring rolls served with house made sweet chilli sauce (4)	12
Crispy deep fried tofu with garlic & soy dip (GF)	14
Crisp tempura eggplant served with a light dipping sauce	13
Salt & pepper vegetables with a light dipping sauce (entrée)	16
Spicy Thai Corn fritters with fresh kaffir lime & sweet chilli dip	15

Mains

(Wok fried with fresh vegetables)

17 (Add tofu \$3)

Cashews with mild chilli jam, onion, capsicum & carrot (GF)	
Cambodian style fresh ginger, with onion, shallots, bamboo & cracked pepper (GF)	
Thai basil with fresh chilli, garlic, capsicum, bamboo & fresh basil ✂ ✂ (GF)	
Garlic Vegetable stir-fry with fresh garlic, onion & bean sprouts	

Noodles

Pad Thai noodles with fresh bean sprouts, egg, ground peanuts & fresh lime (vegan option no egg) (GF)	18
Vegan Pad Seuw with fresh garlic, chilli, onion & soy with fresh rice Noodles & vegetables. ✂	20

Signature Dishes

Grilled capsicum filled with garlic/pepper eggplant & mushrooms on steamed rice	22
Salt & Pepper vegetables with a garlic chilli dressing (Main)	20
Vermicelli noodle salad with cabbage, cucumber, fresh mint & crushed peanuts & an oil free dressing(GF)	18

Curries/Laksa

(Please note, these curries contain fish sauce.
Suitable for our Pescetarian customers.)

Penang red coconut curry with pumpkin, mushrooms & vegetables & fresh basil 🍴 🍴	18
Thai green coconut curry with eggplant, mushrooms, green beans & vegetables & fresh basil 🍴 🍴	18
Cambodian Yellow Curry with fresh Turmeric, lemongrass, Kaffir lime, potato, fresh pineapple & toasted coconut 🍴	20
Vegetarian Laksa with fresh Tofu, Lemongrass, kaffir lime, rice noodles, bean-sprouts & fresh coriander (GF) 🍴	24

Rice

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

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

