

**SNACKS**

OYSTERS	5/6 ea
natural - yuzu sake, finger lime [ea]	
WOODFIRED POTATO NAAN	14
makhani dipping sauce, yoghurt, green chilli	
LOBSTER BAO	12
crab fat mayo, pickled papaya	

**RAW**

KINGFISH	22
burnt orange nahm jim, dashi crackers	
WAFU BEEF	22
beef carpaccio, green apple, dashi crackers	

**SMALL**

THAI CHICKEN SPRINGROLLS	18
banana mayo [3]	
PRAWN TOAST	18
mandarin dashi caramel, black sesame	
BAKED SCALLOPS	24
sake kombu, sabayon, finger lime, caviar [4]	
PEKING DUCK GYOZA	18/24
spicy grandma sauce, chives	

**LARGE**

SATAY SPICE BBQ CHICKEN	34
kaffir lime cream, lemongrass red pepper sambal	
BBQ MOOLOOLABA PRAWNS	40
tom kha sauce, green mango, latik butter	
250GM WAGYU STRIPLOIN [MBS 6]	80
wasabi, black pepper, sake béarnaise, sumo chips	
MARKET FISH	MP
jungle curry, lemongrass, thai basil	

EDAMAME	15
brown butter, togarashi	
SPANNER CRAB & PORK BELLY MIANG	8
watermelon, green nahm jim	
BEEF & BETEL	16
peanut nouc cham [2]	

TUNA TATAKI	22
wasabi avocado, bonito cream, masago furikake	
SASHIMI	42
soy, tasmanian wasabi	

WOODFIRE GRILLED CALAMARI	24
khao soi, nahm prik pao, mustard green, fried noodle	
FRIED CHICKEN	19
szechuan sauce, pear, numbing salt	
XINJIANG STYLE LAMB CUTLETS	28
whipped tofu, black pepper sauce [3]	

10HR COCONUT BEEF SHORT RIB CURRY	40
young coconut, peanut, chilli, makrut lime	
RED DUCK CURRY	38
lychee, fried shallot, thai basil, makrut lime	
LAMB SHOULDER RENDANG	42
coconut, chilli, roti	

**SIDES**

EGG FRIED RICE	18
PAPAYA SALAD	18
WOK GREENS	18
STEAMED RICE	6
0.51-0.53% debit card, 1.08% VISA card, 1.09% Mastercard, 2% AMEX & JCB surcharges apply. 15% surcharge applies on public holidays	

Can't decide? Let us choose for you.

**CHEFS MENU 70pp**

Chefs selection of his favourite seasonal dishes along with menu must haves and daily specials.

2 PERSON MIN. WHOLE TABLE ONLY