

SNACKS

OYSTERS	5/6 ea
natural - yuzu sake, finger lime [ea]	
HOUSE SOURDOUGH	14
sesame olive oil, whipped roe, black olive furikake	
LOBSTER BAO	12
crab fat mayo, pickled papaya	

RAW

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

SMALL to SHARE

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]	
PORK WONTONS	18/24
spicy grandma sauce, scallion	

LARGE to SHARE

BBQ CHICKEN	38
teriyaki tare, miso corn, anori, charred leeks	
BBQ MOOLOOLABA PRAWNS	40
tom kha suace, 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	

Can't decide? Let us choose for you.

CHEFS MENU 85pp

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

2 PERSON MIN. WHOLE TABLE ONLY

BEEF & BETEL	16
peanut nouc cham [2]	
SPANNER CRAB & PORK BELLY MIANG	8
watermelon, green nahm jim	
ORA KING SALMON KUSHIYAKI	16
tare, ginger cream, shiso [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

EDAMAME	15
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

RB DINING VEGAN

WHIPPED TOFU	12
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furikake, sourdough	
FABLE MUSHROOM SANDO	18
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house bulldog sauce, golden curry dipper	
EGGPLANT CHIPS	18
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black vinegar caramel, sesame	
VEGAN FRIED RICE	18
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garlic, spring onion, chilli (gf)	
AGEDASHI TOFU	19
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nashi pear, shiitake dashi, apple dressing	
YELLOW CAULIFLOWER CURRY	32
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fried garlic (gf)	

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watermelon, green nahm jim	

<u>ORA KING SALMON KUSHIYAKI</u>	<u>16</u>
tare, ginger cream, shiso [2]	
<u>BEEF & BETEL</u>	<u>16</u>
peanut nouc cham [2]	

RAW

<u>KINGFISH</u>	<u>22</u>
burnt orange nahm jim, wasabi crackers	

<u>SASHIMI</u>	<u>42</u>
soy, tasmanian wasabi	

SMALL to SHARE

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khao soi, nahm prik pao, mustard green	
<u>BAKED SCALLOPS</u>	<u>24</u>
sake kombu, sabayon, finger lime, [4]	

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whipped tofu, tare [3]	

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<u>BBQ MOOLOOLABA PRAWNS</u>	<u>40</u>
tom kha sauce, green mango, latik butter	
<u>MARKET FISH</u>	<u>MP</u>
jungle curry, lemongrass, thai basil,	

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

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