

SNACKS

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| 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

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

SMALL

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| 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

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| 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 | |

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

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

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| 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] | |

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| 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

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| 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 85pp

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

2 PERSON MIN. WHOLE TABLE ONLY