

R I C E
P A P R
S C R S

#USEYOURHANDS

CHOOSE ANY 5 DISHES FOR 2 PEOPLE

\$59 FOR LUNCH \$65 FOR DINNER

ASIAN GREENS PHAT GAI CHOY vg \$12
wok-tossed asian greens with
fresh shiitake mushrooms in
a special sauce

with crispy pork belly ADD \$3

GALLOPING HORSES MA HOR vg 4pc / \$12
caramelised pork, prawn and
peanut on sour pineapple

STEAMED PORK BUNS BANH BAO v 2pc / \$13
with pork belly, cucumber,
shallots and hoisin sauce

CRISPY BARRAMUNDI YAM PLA FOO vg \$13
tapioca dusted barramundi with
a green apple and roast cashew
salad and nahm jim dressing

TUNA CRACKER GOHU IKAN g 2pc / \$13
balinese sashimi tuna and
lemongrass salad on rice wafer
with squid ink emulsion

SHANGHAI PANCAKES CONG BING 4pc / \$13
filled with pork, chives and ginger,
with a soy and vinegar sauce

GRILLED CALAMARI YANG PLA MUK g \$14
local squid marinated in
lemongrass chilli and tumeric

THAI CEVICHE KOI PLA g \$14
lime cured, south australian
sashimi grade king fish with
herbs, chilli and shallots

DUCK SALAD YAM PHED vg \$14
crispy roast duck and palm heart
with rambutan, chilli and herbs

MALAYSIAN BBQ CHICKEN AYAM SATE g \$14
marinated in penang style spices
and homemade peanut sauce

MUSHROOM SALAD YAM HED vg \$14
wild asian mushrooms with
roasted rice, herbs and a hot
lime and soy dressing

BBQ LAMB RIBS SHI KRONG NUEX \$15
mekhong whiskey marinated
lamb ribs in a sticky special sauce

MINI VIETNAMESE BAGUETTE BANH MI v 2pc / \$15
crispy soft shell crab with pickled
vegetables, herbs and homemade paté

STICKY PORK BELLY MUU KROB g \$15
twice cooked pork in a tamarind
caramel sauce topped with a
fragrant herb salad

PAPAYA SALAD TOM PLA vg \$15
green papaya salad with fresh
coconut, peanuts and confit of
sashimi grade tasmanian salmon

CRYING TIGER SEUA RONG HAI g \$15
char-grilled wagyu beef with
a spicy citrus dipping sauce

BBQ KING PRAWNS GUNG YANG g 2pc / \$16
barbecued qld king prawns served
with aunty chan's secret sauce

g GLUTEN FREE

v CAN BE MADE AS, OR IS VEGETARIAN

ROYAL THAI STEAMED STICKY RICE v \$4
per serve

MALAYSIAN CHARRED ROTI v \$7
served with a peanut dipping sauce.
something to mop up the best bits

no split bills please. thank you! please note, a credit card surcharge applies.

all dishes may contain traces of nuts and shellfish. please inform your server if you have any allergies

all produce is free range and sustainably sourced where possible. a 10% surcharge applies on public holidays

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DESSERTS

TERRARIUM

vietnamese coffee mousse with
a peanut and chocolate soil

KAFFIR LIME SPLICE

kaffir lime and thai basil granita
with homemade coconut ice-cream

BANANA ROTI

sugar banana, nutella and peanut filled
roti served with condensed milk

MUM, I DROPPED MY ICE CREAM

condensed milk, yuzu sorbet, puffed rice
crumble and white chocolate ganache



SOFT DRINKS

coke, diet coke, lemonade
and ginger beer

\$3.5^o

HOMEMADE ICED TEA

\$5

SPARKLING MINERAL WATER

mineral water... with bubbles

\$4.5^o

VIETNAMESE ICED COFFEE

\$5

LOVE FROM AN ORGANIC COCONUT

coconut water, nature's
hangover cure... it works!

\$4

GET A CRUSH

\$7

- cranberry, lime and coriander
- mango, coconut and mint
- lychee, coconut and kaffir lime
- cucumber, lime and mint