

Option A

\$59pp

DUCK & PORK WONTONS ~

in a ginger & chili scented duck broth

LOBSTER & MANJIMUP DUMPLINGS - GFO ~

w/ prawn & sweet aromatic soy

MASSAMAN CURRY OF BEEF - GF/VGO ~~

coconut braised beef w/ star anise lime leaf & cashews
OR MAKE IT VEGAN W/ TOFU & VEGETABLES
SERVED WITH STEAMED JASMINE RICE

LEMONGRASS & PEPPER SQUID ~

crispy squid, w/ pounded lemongrass, galangal & chili jam

TEMPEH & BANANA BLOSSOM SALAD - GF/V ~

green beans, cucumber, chilli, cashews, soft herbs, w/ an almond satay dressing

Option B

\$59pp

SHARK BAY SCALLOP DUMPLINGS - GF ~

w/ prawn & cucumber chili xo & red yuzu

PAN FRIED OXTAIL DUMPLINGS ~

w/ black vinegar & chili crisp

MASSAMAN CURRY OF BEEF - GF/VGO ~~

coconut braised beef w/ star anise lime leaf & cashews
OR MAKE IT VEGAN W/ TOFU & VEGETABLES
SERVED WITH STEAMED JASMINE RICE

TWICE COOKED STICKY PORK - GF ~

sour herb salad w/ tamarind chili caramel & cashews

WOK TOSSED ASIAN GREENS - GFO/VG

w/ red fermented bean curd & sesame sauce

Option C

\$82pp

LOBSTER & MANJIMUP DUMPLINGS - GFO ~

w/ prawn & sweet aromatic soy

DUCK & PORK WONTONS ~

in a ginger & chili scented duck broth

TAPIOCA DUSTED OCEAN BARRAMUNDI ~~

green apple & roast cashew salad, green naam jim

TEMPEH & BANANA BLOSSOM SALAD - GF/V ~

green beans, cucumber, chilli, cashews, soft herbs, w/ an almond satay dressing

TWICE COOKED STICKY PORK - GF ~

sour herb salad w/ tamarind chili caramel & cashews

BBQ GRILLED CORN - GF/VG

basted in coconut w/ lime leaf salsa

MASSAMAN CURRY OF BEEF - GF/VGO ~~

coconut braised beef w/ star anise lime leaf & cashews
OR MAKE IT VEGAN W/ TOFU & VEGETABLES

EMILY TAYLOR FRIED RICE - GF/VGO

GF - gluten free V- vegetarian VG - vegan GFO - gluten free option VGO - vegan option

All dishes may contain traces of nuts, soy & shellfish. All produce is free range and sustainably sourced where possible

*All items subject to availability

**Gluten Free options available upon request

~~ Chili Rating Symbol