



Brewers Bites

DESIGNED TO BE SHARED - COCKTAIL STYLE

Roasted Mixed Nuts

Tom Yum Spiced

Miang Betel Leaf

Poached King Prawn, Caramelised Palm Sugar
& Peanut Dressing

Pacific Oyster

Green Nahm Jim

Crispy Chicken Wings

Sweet & Sour Dressing, Crispy Garlic, Shallot

Pork & Cabbage Dumplings

Sweet Black Vinegar, Chilli Oil & Sesame Seeds

Thai Aromatic Pork Sausage

Fennel & Green Papaya Pickles

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Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.



Brewers Grazing

DESIGNED TO BE SHARED & ENJOYED SEATED

Snacks

Pacific Oysters

Green Nahm Jim

Crispy Eggplant

Soybean & Chilli Caramel, Spring Onion

Thai Aromatic Pork Sausage

Fennel & Green Papaya Pickles

Light Caught Coral Trout Sashimi

White Soy, Cucumber, Thai Basil

Mains

Whole Fried Barramundi

Pineapple, 3 Flavour Sauce, Thai Basil

Panaeng Nuea (Coconut Brisket Curry)

Red Curry of Beef Brisket, Peanut, Eggplant & Kaffir Lime

Fresh Herb Salad

Nahm Jim Jaew

Jasmine Rice

Add Ons

Fresh Toasted Roti

4pp

Chips with Tomato Sauce

5pp

Thai Milk Tea Panna Cotta

6pp

Ask our friendly staff to view our full dessert menu!

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