



## Smaller Share & Bites

<b>House vego spring rolls</b> (2) homemade spring rolls with house vinaigrette (v)	\$8
<b>Miss potz tofu</b> (2) salted fried tofu with tomato sambal, green onion, chilli & coriander (v)	\$9
<b>Pulled pork bao bun</b> (2) Balinese pulled pork, coriander, pickled red cabbage (vgo)	\$15
<b>Chicken &amp; shitake dumplings</b> (4) roasted sesame seeds, chilli & soy sauce	\$16
<b>Tempura Broccoli</b> tamarind chilli caramel, coriander, crispy shallot (v)	\$17
<b>Mamak style popcorn chicken</b> roasted chilli mayo, crispy curry leaf (gf)	\$17
<b>Grilled Chicken Satay</b> (3) House peanut sauce, Fried shallot, pickled cucumber	\$18
<b>Pork San Choi Bao</b> lettuce cup, nuoc cham (gf)	\$18
<b>Salt &amp; Pepper Squid</b> crispy curry leaf, garlic, fried chilli (gf)	\$19.9
<b>Crispy Soft Shell Crab</b> Fresh watermelon, Soft Herbs, chilli vinegar dressing (gf)	\$22
<b>Hiramasa Kingfish Sashimi</b> Spicy Dressing, Coconut cream, Kafir leaf, Garlic chives (gf)	\$23

## Bigger Share

<b>Charred Cauliflower in Balinese curry</b> crispy shallots, curry leaves, kaffir leaves (v,gf)	\$22
<b>Crispy Tofu &amp; rice vermicelli salad</b> Peanut dressing, cucumber, potato, Tapioca cracker (v)	\$23
<b>Twice Cooked Pork Belly</b> Granny smith apple, Soft herbs, Sweet&sour Tamarind (gf)	\$32
<b>Singaporean Chilli Prawn</b> Australian Tiger Prawn, Garlic Chives, Fried Mantou	\$33
<b>12 Hours confit duck red curry</b> pineapple, Lychee, kafir lime leaf (gf)	\$34
<b>Slow cooked Lamb shank massaman curry</b> pumpkin, chat potato & crushed Cashew (gf)	\$34
<b>Grilled barramundi fillet in banana leaf</b> tom yum coconut, kafir leaf & crispy basil (gf)	\$35
<b>Thai Beef salad</b> Black Angus Sirloin, Soft herbs, cherry tomato, Crispy vermicelli (gf)	\$35
<b>Sticky Angus Beef Rendang</b> toasted coconut, coriander & crispy curry leaves (gf)	\$36

## stir-fry & greens

<b>Wok-tossed Asian Greens</b> XO mushroom sauce, pickled mustard leaf (v, gfo)	\$19
<b>Boneless Pork Shoulder</b> Honey Black Pepper Sauce, Asian Mushroom, Crushed Cashew (vgo)	\$32
<b>Pad Thai</b> Australian Tiger Prawn, roasted cashew, roasted crushed chilli, fresh lime (gf)	\$33

## sides

**Tapioca Cracker** \$3  
**Garlic Naan (2pcs)** \$9

**Steamed Jasmine Rice (serve 2)** \$5.5  
**Egg Fried Rice (gf)** \$16

## let us feed you!

**chef selected tapas of the day \$65pp**

## Dessert

<b>Banana Fritters</b> salted caramel, vanilla ice cream, Roasted Hazelnut (vg)	\$12
<b>Coconut &amp; vanilla bean panna cotta</b> fresh berries, shortbread crumble (vg, vo, gfo)	\$14
<b>Sticky Black rice pudding</b> Fresh cut mango, coconut cream, toasted coconut (vg, gf)	\$16
<b>Chocolate Lava Cake</b> Berry Coulis, Fresh strawberry, Vanilla ice cream (vg)	\$18

V: vegan | VO: vegan option | VG: vegetarian | VGO: vegetarian option | GF: gluten free | GFO: gluten free Option

BYO wine only \$6 per person (Tuesday/Wednesday only)