



SMALL PLATES, BIG NIGHT

HOUSE VEGO SPRING ROLLS (2) mushroom And veggie spring rolls / house vinaigrette (v)	\$9
CHARRED MISO CORN RIBS miso butter / miss potz furikake (vg,gf)	\$18
PULLED PORK BAO BUN (2) balinese pulled pork, house sambal, pickled red cabbage (vgo)	\$16
PORK & PRAWN DUMPLINGS (4) roasted sesame seeds / chilli crisps & soy vinegar	\$16
TEMPURA BROCOLLI tamarind chilli caramel / coriander / crispy shallot (v)	\$18
MAMAK STYLE POPCORN CHICKEN roasted chilli mayo / crispy curry leaf (mg)	\$19
CHAR-GRILLED BEEF SATAY (2) house satay sauce / crispy shallot / adjar cucumber	\$14
AROMATIC DUCK LARB lettuce cup / nuoc cham (gf)	\$19
SALT & PEPPER SQUID crispy curry leaf / fried chilli / lemon wedges (mg)	\$21
GRILLED "JURIEN BAY" OCTOPUS creamy tomyum / green curry swirl / crispy basil (gf)	\$26
HIRAMASA KINGFISH CEVICHE spicy dressing / coconut cream / kafir leaf / Onion chives (gf)	\$25

SHARED INDULGENCE

CHARRED CAULIFLOWER IN BALINESE CURRY crispy shallots / curry leaves / kaffir leaves (v,gf)	\$23
"EXMOUTH" TIGER PRAWN miss potz green curry sauce / Thai egg plant / charred okra (gf)	\$39
CRISPY SPICED DUCKS soy bean pancake / sambal matah / plum hoisin / adjar cucumber	\$46
LAMB DENDENG BALADO boneless Lamb shoulder / sambal balado glaze / crispy basil (mg)	\$38
GRILLED BARRAMUNDI FILLET IN BANANA LEAF tom yum coconut / kafir leaf / crispy basil (gf)	\$35
STICKY ANGUS BEEF RENDANG toasted coconut / fried shallots / crispy curry leaves (gf)	\$38
LEMON GRASS GRILLED CHICKEN chilli coconut vinegar / papaya salad (gf)	\$32

FROM THE WOK

WOK-TOSSED ASIAN GREENS XO mushroom sauce / pickled mustard leaf (v, gfo)	\$19
NASI GORENG egg Nets / garlic chives / crispy shallot / tapioca Cracker (vg, gf)	\$23
PAD THAI tiger prawns / roasted peanuts / roasted crushed chilli / fresh lime (gf)	\$33

FOR THE TABLE

STEAMED JASMINE RICE \$ 5.5	GARLIC NAAN \$ 9	PAPAYA SALAD (GF)	\$ 12
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LET US FEED YOU!

" TAPAS YOUR WAY \$95 – for 2 "

pick any 5 dishes from our small plates menu to create your own Potz experience

Chef Selected Feast- \$75pp

A generous spread of 3 small plates, 2 Large shares, sides & dessert – curated by our chefs to take you on a full flavour journey. (let us know if there's anything you don't eat – we'll tailor it for you) .

MANIS ENDING

BANANA FRITTERS salted caramel / vanilla bean gelato / roasted peanuts (vg)	\$14
ORANGE CRÈME BRULEE seasonal berries / dark chocolate tuile (vg ,gf)	\$16
STICKY " GULA MELAKA " PUDDING "gula melaka" butterscotch / tamarind curd / Coconut gelato (vg)	\$18
MISS POTZ DESSERT TRIO	\$45