



## THAI

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### STARTERS

Spring Rolls (popia pak) deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v)	260
Fish Cakes (tord man pla) Local fish cakes with green beans, kaffir lime leaf, red curry paste and a peanut chilli dressing	250
Peanut Chicken Skewers (satay gai) peanut marinated grilled chicken thigh and breast with pickles, toast and spiced peanut sauce (4 skewers)	290
Hot & Sour Soup (dtom yam kung) hot and sour shrimp lemongrass soup with galangal and a blast of chilli, lime, mushroom & coriander	300
Pomelo Salad (yam som o) southern Thai salad of juicy pomelo and water chestnut with coconut, f mint leaf and a touch of chilli, shallots and peanuts (v)	270
Squid Salad (larb pla muuk) Isaan salad of squid, with lime juice, toasted ground rice & mint with saw tooth coriander	320
Young Tamarind Relish (nam phrik makaam) young tamarind, minced pork and shrimp slowly cooked, served with Thai mackerel and vegetables	280

### MAINS

Beef Salad (yam nua yang) grilled Australian striploin salad, tomato, celery, chilli, onion, cucumber, shallot, mint, coriander (h)	450
Deep Fried Fish (pla tord kamin) Asian sea bass, marinated in fresh turmeric and deep fried served with crispy garlic	550
Baked Glass Noodles (kung op woonsen) oven baked glass noodles with shrimp, belly pork, ginger, celery, dark soy sauce and onion	450
Steamed Fish (pla nueng manao) steamed whole Asian sea bass steamed with lime and served with seafood sauce + coriander	550

### PLANT BASED

Young Banana Curry (gang gluay orn) <small>vegan</small> young banana and griddled pineapple red coconut curry with kaffir lime leaf and coconut jasmine rice (v)	300
Young Coconut Soup (gang juet maprow orn) <small>vegan</small> coconut water with shitake and shimeji mushrooms, soy sauce, Thai basil, garlic and shallots (v)	250



## CURRIES

Crab Curry (gang puu) aromatic local curry of blue swimming crab and coconut laced with turmeric and finished with betel leaf & Thai basil, vermicelli	400
Duck Curry (gang deng bpet) sliced duck breast in a red curry sauce with charred pineapple, cherry tomatoes, pea eggplants and Thai basil	390
Green Curry (gang keaw waan) green chicken curry with young corn and Thai eggplants, wild ginger & picked Thai basil	370
Beef Curry (gang gati nua) Local curry of Australian striploin with pea eggplant and coconut curry with kaffir lime leaf (h)	450
Chicken Curry (gang mussaman) slow braised spiced chicken thigh peanut curry with coconut potato and crisp shallots (h)	390
Seafood Curry (gang chuu chee) red curry of scallops, shrimp, mussels and fish with coconut milk, coriander & kaffir lime leaves, chilli	590

## WOK FRIED

green cabbage stir fried with garlic, soy sauce, fish sauce	110
Beef Oyster Sauce (nua pad nahm man hoy) tenderloin and straw mushrooms with brown & spring onion, oyster sauce, soy (h)	400
Chicken Cashew (gai pad met) succulent chicken thigh and cashew nuts wok tossed with red pepper, tomato, onion and chilli casings	350
Holy Basil (pad grapow) wok fried minced pork or chicken or beef with hot holy basil and chilli served with a fried duck egg over jasmine rice	370
Tamarind Seafood Noodle (pad thai) wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts	380
Southern Spiced Pork (kua kling muu) wok fried pork with curry paste, black pepper and kaffir lime leaf	340

## RICE

Jasmine white rice (if you would like more rice, just ask, it's free)	70
Pineapple Rice (khao pad sapparot) jasmine rice through the wok with chunks of pineapple and shrimp, cashews and curry powder	300
Crab Fried Rice (khao pad puu) jasmine rice wok fried with blue swimmer crab meat, egg finished with spring onion and coriander	400



## MAIN COURSE

Crab Risotto local blue swimmer crab with organic Italian carnaroli rice, crab doughnut, Parmigiano and lemon zest	380
Sea Bass pan roasted, served with soba noodles and pickled mushrooms, onion in its own ash, dashi stock, soba noodles and a roasted chicken wing	450
SALA fish 'pie' Tasmanian trout, sea bass, shrimp and crab with a dill sauce topped with tarragon mash and potato spaghetti	580
Beer Battered Fish Asian sea bass dipped in singha beer batter served with chips, lemon tartare sauce, crushed minted peas	450
Truffle, Porcini Spaghetti Pasta pan fried mushrooms with black truffle, porcini over spaghetti pasta with lemon mascarpone and parsley (v)	390
Grilled Avocado vegan soba noodles with fine sliced carrots, sugar peas, charred avocado dressed with a ponzu and togarashi spice & soy beans (v)	290

## FROM THE GRILL

King Prawns 300gm	450
Tasmanian Trout Fillet 150gm	450
Whole local Asian Sea Bass wrapped in banana leaf 500gm	550
Local Asian Sea Bass Fillet 150gm	380
Australian Tenderloin 180gm (h)	1400
72hr beef brisket 200gm (h)	600
Duck Breast 200gm	400

## Sides

Greek salad of feta, tomato, cucumber, green pepper, capers and onion	110
Mashed potato with salted butter	110
Roasted pumpkin with coriander and yuzu ponzu	110
BBQ cabbage with chicken sauce and crispy chicken	110
Charred broccoli, cracked almonds, bacon, caper, ground chilli	110
Chips with Maldon sea salt and malt vinegar (v)	120
Loaded chips with mayo, spring onion, Parmigiano, sesame + spice (v)	130

## Sauce

Thai chilli & coriander	40
Garlic Butter	50
Tomato, basil, shallot	50
Hollandaise	50
Red wine	70



## DESSERT

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### PBJ peanut butter jelly

peanut butter mousse with jelly, caramelised peanuts, fruit gel, blonde chocolate snow and a peanut butter ice cream 280

### Crème Caramel

set custard with caramel ginger cake, puff pastry, vanilla custard, apple fluid gel, brown bread + black treacle ice cream, toffee cream 280

### Sticky Toffee

sticky toffee and date pudding with Cornish clotted cream ice cream, salted caramel sauce, lavender honeycomb 260

### Chocolate Fondant

warm soft centered Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille 290

### Mango Sticky Rice

ripe mango with sticky rice and coconut ice cream salted coconut cream with crisp yellow beans 190

### House Made Ice Cream + Sorbet

Black treacle and brown bread / Raspberry ripple / Coconut Rum Clotted cream ice cream / Vanilla bean / Chocolate brownie with blonde chocolate / Raspberry Sorbet / Peanut Butter 80

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### Coffee

Piazza DORO coffee, Italy 150

### Teas

Dilmah - Prince of Kandy, Brilliant Breakfast, Nuwara Eliya Pekoe, Darjeeling, Earl Grey, Hyson Green, Single Estate Oolong, Silver Tips, Tie Guan Yin 150

Chaidim (organic Thai) - Green Dragon Jasmine, White Tiger Silver Needle, Dong Ding Oolong

### Sherry / Port / Grappa

Bodegas Gutierrez Pedro Jimenez sherry 350  
Cockburn's 10-year-old tawny 390  
Villa Sandi Grappa Bianca 260

### Dessert Wine (50ml)

Monsoon Valley Muscat, Hua Hin, Thailand 250