

- RIN SURA TOUR -

Sit back & Lets enjoy our 5 selected dishes from our chef \$50 pp [Min 2 people]

-SHARING WITH FRIENDS-

TASMANIAN SALMON (6PCS) 🍴
ceviche with green chilli nam jim and rhubarb gel

24

PRAWN DUMPLINGS (6PCS) [G] 🍴
with caramel ginger soy

15

TOD MUN PLA (4PCS) 🍴
Thai fish cake - barramundi, red curry, kaffir lime, eggs, snake beans with sweet chilli peanut sauce

18

VEGETARIAN SPRING ROLLS (4PCS) [G]
with homemade sweet chilli sauce

12

BATTER EGGPLANT CHIPS (6PCS) [V] [G]
with spicy mayo

15

PRAWN SPRING ROLLS (4PCS) [G]
with homemade sweet plum sauce

16

PAN FRIED CHIVE FRITTATA (4PCS) [V]
with Thai chilli vinegar dressing

16

FU*K TONG ARANCINI (4PCS)
pumpkin arancini with tom yum mayo

18

GRILLED KING PRAWNS (2PCS)
with tom yum dressing, lemongrass, lime leaves and finger lime

24

GLAZED PORK RIBS (6PCS) 🍴
with spicy caramelise soy sauce, lemongrass, garlic and lime leaves

24

ROASTED MISO PUMPKIN [V] 🍴
with coconut red curry and sweet potato crisps

15

FRIED SQUID 🍴
with burnt red chilli nam jim and lime

18

PORK HOCK BAO (2PCS) [G]
with sweet hoisin, lettuce and pickled veg

16

CRISPY SOFT SHELL CRAB BAO (2PCS) [G]
with tom yum mayo, lettuce and pickled veg

16

FRIED TOFU BAO (2PCS) [VO] [G]
with garlic aioli, lettuce and pickled veg

16

DUCK BAO (2PCS) [G] 🍴
with burnt chilli hoisin, apple pickled and mixed herbs

16

SAN CHOI BAO GAI 🍴
with southern Thai hot chicken mince and lettuce

20

PAPAYA SALAD [V] 🍴
with crushed nut and burnt hot chilli

16

BURRATA [G] 🍴
with roti, caramelised onions, and sweet and sour tamarind sauce

18

- ON THE SIDE -

KHAO PAD [VO]
street style Thai fried rice with egg, chinese broccoli and soy sauce & chilli condiment (add chicken 6.5)

16

MIX GRAIN RICE [V]
jasmine rice and riceberry

6

ROTI WITH HOMEMADE PEANUT SATAY [G]

9

MIXED GREEN VEGETABLES AND GINGER SOY [VO]

14

CAULINI WITH BLACK GARLIC BUTTER

15

PISTACHIO CREAM [V]
Pistachio cream layered with crisps filo, paired with pistachio ice-cream (Luther's Scoops)

16

BACOFFEE
mascapone cream, coconut coffee, burnt banana and lady finger (contained alcohol)

16

- SWEET -

-SLIGHTLY BIGGER-

TRADITIONAL PAD THAI 30
with bbq king prawns, egg, crushed nut and roasted chilli on side

TOFU PAD THAI [VO] 26
with fried tofu, egg, bok choy, baby corn, crushed nut and roasted chilli on side

STEAMED BARRAMUNDI 28
with ginger broth, soy, seasonal mushroom and bok choy

WOK FRIED CHICKEN CASHEW 🍴 28
Chicken karaage with chilli jam, baby corn and green bean

FIVE SPICE PORK HOCK 🍴 28
with crazy chilli garlic basil paste and gai lan

TOFU CASHEW [VO] 🍴 26
baby corn, carrots, bokchoy, green beans with chilli jam & onion

ROASTED RED DUCK CURRY 🍴 32
with three fruits and red curry

VEGETABLE & TOFU RED CURRY [V] 🍴 25
with three fruits and red curry

GREEN CURRY BBQ CHICKEN 🍴 28
with green bean, basil baby corn and apple eggplant

VEGETABLE & TOFU GREEN CURRY 🍴 25
with green bean, basil baby corn and apple eggplant

BRAISED LAMB SHANK PANANG CURRY 🍴 32
with green bean and lime leaves

WAGYU BEEF CHEEK MASSAMAN CURRY 🍴 34
braised beef cheek with peanut and sweet potatoes crisps

🍴 Spicy dishes | [G] Contains Gluten | [VO] Vegan Option | [V] Vegan

- Please advise staff of any allergies or special dietary requirements.
- 15 % surcharge applies on public holiday.
- 1.5% surcharge on card payments

- SIGNATURE COCKTAILS -

PURPLE RAIN 24

Tanqueray Gin, Lychee, Syrup, Egg Whites,
House-made Infused Butterfly Pea Tea and Lemon

PEACHY BITCHY 22

Grapefruit and Rose Vodka, Peach Schnapps,
Grapefruit Juice, Lemon and Black Sea Salt Rim

THAI SPICY MARGARITA 24

House Made Thai Style Chilli and Salt for The rim,
Tequila, Cointreau, Ginger, Pepper and Lemon

ONE NIGHT IN BANGKOK 22

Maekhong Thai spiced rum, Galliano Vanilla,
Pineapple Juice and Lime

MANGO MARGARITA 24

House Made Thai Style Chilli and Salt for The rim,
Tequila, Mango Liqueur, Mango Syrup and Lemon

ESPRESSO MARTINI 24

Fresh Brewed Coffee, Salted Caramel Vodka,
Coffee Tequilla, Kahlua and Cointreau

-SPRITZ-

GRAPEFRUIT GIN SPRITZ	16
UMESHU SPRITZ	16
APEROL SPRITZ	16
CAMPARI SPRITZ	16
LIMONCELLO SPRITZ	16

-BEER-

ON THE TAP

HAWKER PALE ALE <i>ABV:4.8%</i>	S 8	L 16
TIGER BEER <i>ABV:5.0%</i>	S 8	L 16

BOTTLE/CAN

BERTIE COLD PRESSED APPLE CIDER <i>ABV:4.6%</i>	10
KIRIN <i>ABV:4.5%</i>	10
BALTER XPA <i>ABV:5.0%</i>	12
SINGHA <i>ABV:5.0%</i>	10
CHANG <i>ABV:5.2%</i>	10
HEAP NORMAL <i>LESS 0.5%</i>	11

-NON ALCOHOLIC

SPARKING WATER PUREZZA 750ML BTL	5
COKE	5
COKE ZERO	5
LEMONADE	5
GINGER BEER	6
LEMON LIME BITTER	5
COCONUT WATER	5

-MOCKTAIL-

COCONUT VIRGIN MOJITO	12
Mint, Lime, Coconut Water, Coconut Syrup and Dry Ginger Ale	

GRAPEFRUIT SPRITZER	12
Grapefruit Juice, Soda, Lemonade, Lime and Black Salt Rim	

TROPICAL DAQUIRI	12
Tropical Fruit Juice, Strawberry and Lychee	

-WINE-

SPARKLING

	GL	BT
VALLATE PROSECCO <i>NV I Veneto Italy</i>	14	56
LA ZONA PROSECCO <i>(V) NV I KING VALLEY VIC</i>	N/A	58
NON 1 <i>I SALTED RASPBERRY & CHAMOMILE 0%</i>	14	52

PINK

	GL	BT
ELLIS WINES <i>I signature heathcote</i>	14	56
LES LIGERIENS D'ANJOU ROSE <i>I Loire Valley France</i>	N/A	52

WHITE

	GL	BT
JULES TAYLOR PINOT GRIS <i>(V) I Marlborough, NZ</i>	15	62
TAHBILK CHARDONNAY <i>I Victoria</i>	14	58
LANGE PROVIDENCE RD RIESLING <i>(V) I Frankland River, WA</i>	14	58
XO SAUVIGNON BLANC <i>(V) I Adelaide Hills</i>	N/A	54
DELATITE PINOT GRIS <i>I Manfield, VIC</i>	N/A	56
TALLARIDA PINOT GRIGIO <i>I Mornington Peninsula</i>	N/A	58

RED

	GL	BT
TRENTHAM ESTATE RESERVE PINOT NOIR <i>(V) I Yarra Valley</i>	15	62
THE MATADOR GRENACHE <i>I Barossa Valley, SA</i>	15	62
SANGUINE ESTATE SHIRAZ <i>I Heathcote</i>	14	58
STARDUST&MUSCLE PINOT NOIR <i>I Alpine Valley</i>	N/A	62
BYRNE SANGIOVESE <i>I Clare Valley</i>	N/A	58
MOTHER'S MILK SHIRAZ <i>I Barossa Valley, SA</i>	N/A	54
BERONIA TEMPRANILLO <i>I Rioja, Spain</i>	N/A	54

PEACH

MGC GIN-GRILLED PEACH
HONEY BUBBLE



PLUM

BLACK RUBY, UME,
SWEET VERMOUTH



PEAR

VODKA, PEAR LIQUEUR,
DRY VERMOUTH, SAGE

I SPY TOMYUM

MEZCAL, BLANCOTEQUILA,
ELDERFLOWER, MISO,
TAMARIND, CHILLI