

# LUNCH

## SMALLER PLATES

### BAO (BUN)

<b>Soft Shell Crab Bao</b> green papaya & carrot, coriander, Nam-Jim dressing	12
<b>Char Siu Pork Bao</b>   cucumber, scallion & hoi sin-fried garlic crunch	9
<b>Ayam Goreng Fried Chicken Bao</b>   pickled green chilli, coriander & chilli glaze	9
<b>Deep Fried Gourmet Mushroom Bao</b>   cucumber, pickled veg, sriracha kewpie (V)	9

### SMALL PLATES

<b>Vietnamese noodle salad</b>   <i>Add chicken or prawn</i> vegan Nuoc cham sauce (NGR,NDR,VG)	6 17
<b>Malaysian Satay Chicken Skewers (6) or (12)</b>   spicy peanut sauce (NGR,NDR)	20/ 36
<b>Pork, Crab &amp; Wood Ear Mushroom Spring Rolls (3)</b>   nuoc cham & peanut hoi sin (NGR,NDR)	22
<b>Salt &amp; Pepper Squid</b>   nuoc cham, lime, cabbage & peanuts	22
<b>Crispy Lamb Rib</b>   scallion, cucumber, Thai tamarin sauce (NGR,NDR)	19
<b>Grilled Gourmet Mushroom</b>   snow pea, Sichuan kewpie (NGR,NDR,V)	20

### BREAD & BITS

<b>Banh Mi</b>   Char Siu Pork, cucumber, spice pickled veg, hoisin	16
<b>Special XO Fried Rice</b>   🍴 Prawn, char siu pork, vegetables (NGR,NDR,VO)	15
<b>Steamed Jasmine Rice</b>   (NGR,NDR,VG)	3
<b>Roti</b>   (V)	3

## BIGGER PLATES

### CURRIES

<b>Borneo Style Beef Rendang</b>   acar, cassava, jasmine rice (NGR,NDR)	29
<b>Thai Green Curry with Chicken</b>   🍴 green beans, baby corn, tofu, herb, jasmine rice (NGR,NDR)	29
<b>Fragrant Yellow Curry</b>   🍴 eggplant, tofu, wild mushroom, sugar pea, Asian herb, jasmine rice (NGR,NDR,VG)	27

### NOODLES

<b>Singaporean Laksa with Vermicelli noodle</b>   🍴 chicken, seafood, beansprouts, tofu, sambal (NGR,NDR)	28
<b>Wonton Noodle Soup</b>   chicken broth, char siu pork, Pork & prawn dumplings, Asian greens, pickled green chilli	27
<b>Pad Thai</b>   chicken, beansprouts, garlic chive, sour spicy sauce, peanut, lime (NGR,NDR,VO)	27

### BIG GUY

<b>Crispy Spiced Eggplant</b>   🍴 sticky fragrant sauce (NGR,NDR,VG)	26
<b>Vietnamese Caramelised Pork Belly with Vietnamese salad</b>   pepper prawns, capsicum, shallot (NGR,NDR)	32

### Wok Fried Thai Fish Fillets

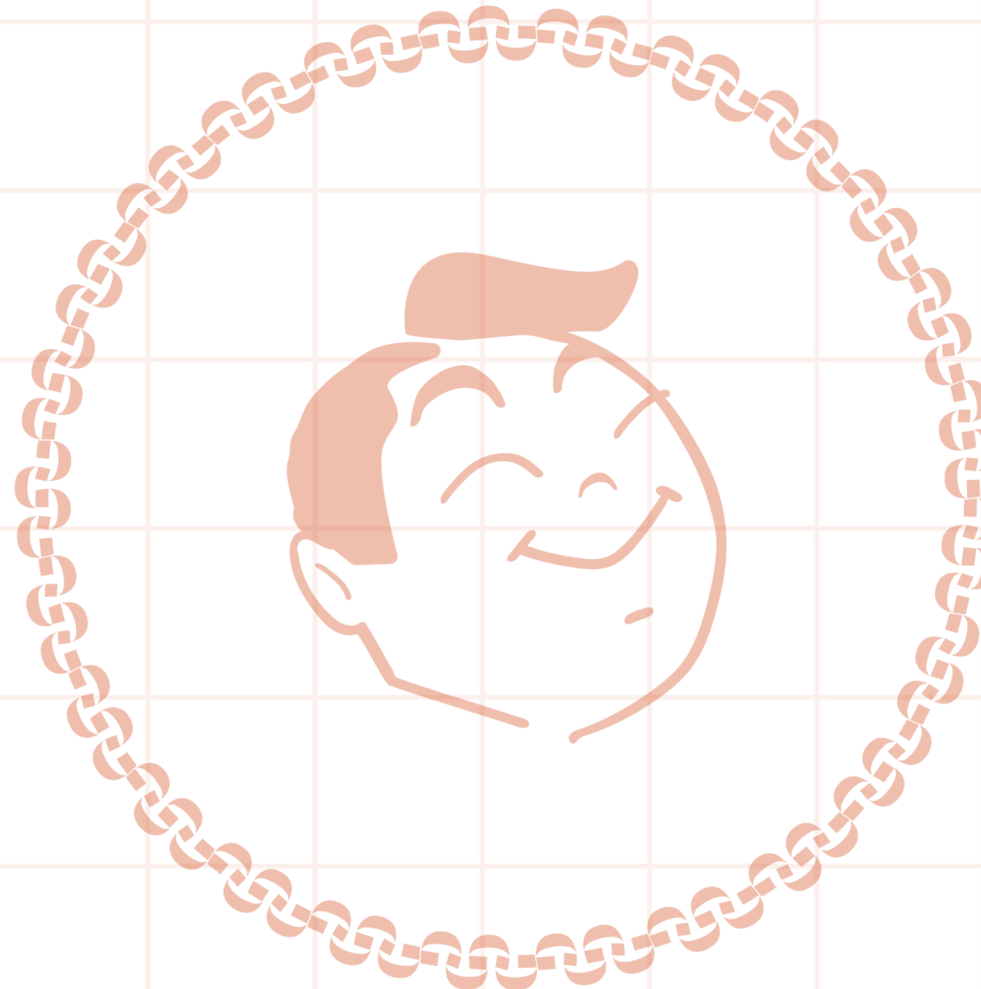
sweet chilli & garlic glaze, capsicum, shallot, Thai basil, peanut, lime and Thai salad (NGR,NDR)	29
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### DIETARY

NGR- No Gluten in Recipe | NDR- No Dairy in Recipe  
VO Vegetarian Option | VG- Vegan Friendly| V- Vegetarian Friendly

Please advise our good guys if you have any dietary & or allergy requirements. Some products may have been processed with machinery that also processes nuts and gluten. Also, same deep fryer is used for both gluten & Non-gluten dishes.

Don't hesitate to ask for our dietary /allergen help sheet.



### SWEET PLATES

<b>Pulut Hitam - Black sticky rice pudding</b>   pandan leaves, sweetened coconut cream, mango compote (NGR,NDR,VG)	14
<b>Coconut Pandan Custard</b>   caramelized sugar, mango compote (NGR,NDR,V)	14
<b>Crispy Cinnamon Banana Roti Pancake</b>   condensed milk drizzle (V)	14

Please note that the menu focuses on Tasmania's seasonal produce