

WHITE WINE

- Kooyonga Chardonnay 18** (North East, VIC) **12**
Rich pronounced rockmelon & citrus characters. Aged in French oak
- Palliser Estate Sauvignon Blanc 23** (Martinborough, NZ) **13**
Fresh passionfruit, lime & citrus characters. Dry, crisp, lively, fruit driven aftertaste
- Olivier Morin Aligote 22** (Burgundy, FR) **16**
Pure, rich & textured, with peach and white fleshy stone fruit notes

RED WINE

- Kooyonga Tempranillo 21** (North East, VIC) **12**
Rich black cherry, liquorice fruits, full bodied palate with ripe chewy tannins
- Scorpo Pinot Noir 23** (Mornington Peninsula, VIC) **16**
Rhubarb, sweet red cherries, spice and vanilla mingle with earthy notes

ROSE

- Lansdowne Cabernet Rose 22** (Adelaide Hills, SA) **13**
Hand-picked organic cabernet sauvignon. Whole bunches direct pressed. More Rosa than Rose in style

COCKTAILS

- Ginger Gin & Tonic** **17**
Ink Gin, Ginger Liqueur, Kaffir Lime, Ginger Beer & Tonic Water
- Lychee, Lemon, Lime & Bitters** **17**
Lychee liqueur, Lychee, Spiced Bitters, Fresh Lime & Soda

BEER & CIDER

- Heads Japanese Lager 4.5% (QLD) **10**
- Earth Brown Ale 4.2% (NSW) **12**
- Singha Lager 5% (THA) **9.5**
- Tiger Lager 5% (SGP) **9.5**
- Wilde GF Pale Ale 3.5% (NSW) **9**
- Sapporo Lager 5% (JP) **9.5**
- 4 Pines Pacific Ale 3.5% (NSW) **8.5**
- Mornington Pale Ale 0.5% (VIC) **8**
- Pure Blonde Apple Cider 4.2% (NSW) **10**
- Buderim Ginger Beer 4.5% (QLD) **11**

SPIRITS

- Ink Gin (NSW) **12**
- Noosa Vodka (QLD) **12**
- Yuzu Sweet Vermouth (SA) **12**

NON-ALCOHOLIC

- House Made Lemon, Lime & Bitters **7.5**
- Coke, Coke Zero, Sprite Zero **4.5**
- Bundaberg Ginger Beer **5.5**
- Coconut Water **5**
- Strangelove Grapefruit & Basil Soda **6.5**
- Antipodes Sparkling Water 500ml **8**
- V.No Non-Alc Sparkling Wine 750ml **40**

WINE BY THE BOTTLE

SPARKLING

- Primo Estatae Prosecco NV (McLaren Vale, SA) **50**
- Vasse Felix Idee Fixee Premier Brut NV (Margaret River, WA) **90**
- BK Chardonnay Pinot Noir Pet Nat 2023 (Adelaide Hills, SA) **58**
- Brocard Pierre Tradition Champagne NV (Champagne, FR) **138**

PINK

- Unico Zelo Sangiovese Rose 2022 (Adelaide Hills, SA) **50**
- Golden Grove Estate Sangiovese Rose 2023 (Granite Belt, QLD) **60**
- Lansdowne Cabernet Rose 2022 (Adelaide Hills, SA) **62**

WHITE

- Rowlee Single Vineyard Riesling 2023 (Orange, NSW) **74**
- Koerner Gullyview Riesling 2022 (Clare Valley, SA) **88**
- Leeuwin Estate Riesling 2022 (Margaret River, WA) **52**
- Geoff Hardy Gruener Veltliner 2022 (Adelaide Hills, SA) **66**
- Witches Falls Sauvignon Blanc 2023 (Mt Tamborine, QLD) **48**
- Palliser Estate Sauvignon Blanc 2023 (Martinborough, NZ) **68**
- Golden Grove Vermentino 2021 (Granite Belt, QLD) **70**
- Olivier Morin Aligote 2022 (Burgundy, FR) **80**
- Lansdowne Skins Pinot Gris 2023 (Adelaide Hills, SA) **60**
- Brokenwood Pinot Gris 2023 (Beechworth, VIC) **66**
- Sven Joschke Chardonnay 2023 (Barossa Valley, SA) **64**
- Kooyonga Creek Chardonnay 2018 (North East, VIC) **50**
- Hay Shed Hill Chardonnay 2023 (Margaret River, WA) **54**
- Lansdowne Chardonnay 2021 (Adelaide Hills, SA) **70**

RED


- Scorpo Pinot Noir 2023 (Mornington Peninsula, VIC) **80**
- Robert Channon Pinot Noir 2022 (Granite Belt, QLD) **60**
- Cobaw Ridge Pinot Noir 2022 (Macedon Ranges, VIC) **148**
- Eastern Peake Pinot Noir 2021 (Ballarat, VIC) **128**
- Alkina Grenache 2020 (Barossa Valley, SA) **64**
- Unico Zelo Nero D'Avola 2023 (Adelaide Hills, SA) **52**
- Hahndorf Hill Blaufrankisch 2018 (Adelaide Hills, SA) **80**
- Thick as Thieves Nebiollo 2018 (Yarra Valley, VIC) **54**
- Langmeil Primitivo Montepulciano 2020 (Barossa Valley, SA) **56**
- Kooyonga Creek Tempranillo 2021 (North East, VIC) **50**
- Golden Grove Grand Reserve Tempranillo 2018 (Granite Belt, QLD) **180**
- Witches Falls Saperavi 2021 (Mt Tamborine, QLD) **58**
- Ridgemill Estate Saperavi 2019 (Granite Belt, QLD) **90**
- Storm King Malbec Shiraz 2021 (Granite Belt, QLD) **80**
- Bowen Estate Cabernet Sauvignon 2020 (Coonawarra, SA) **74**
- Garon Cote De Rhone Syrah Grenache 2021 (Rhone, FR) **84**
- Fleet Syrah 2022 (Yarra Valley, VIC) **70**
- Harkham Shiraz 2021 (Hunter Valley, NSW) **78**
- Meerea Park Shiraz 2019 (Hunter Valley, NSW) **52**
- Phase 3 Dero Shiraz 2021 (Barossa Valley, SA) **98**



Biodynamic

Unfiltered

Organic

 Let us know if you prefer traditional Thai spicy. If not we will cook more mild for Farang taste, except for these spicy dishes.

Mons



ENTRÉE _____

 **Satay Chicken (4) 15.9**
Grilled free-range chicken tenderloin with peanut satay

Beef Dumplings (4) 16.9
Steamed wonton w' beef, Thai herbs, pickled veg & peanut satay sauce

Steamed Bao (2) 13.9
With free-range chicken & sriracha mayo

Veg Spring Rolls (4) 13.9
With shitake mushrooms, cabbage, ginger, vermicelli & coriander

Duck Spring Rolls (4) 15.9
Roast duck with vermicelli & coriander

STIR FRY _____

  **Pad Holy Basil 25.9**
Chicken mince or tofu 'meat' with Thai basil, garlic, & chilli (add Thai style fried egg +\$3)

  **Pad Cashew 25.9**
Free-range chicken or tofu (or beef +\$3, local prawns +\$6) stir-fried with cashew, chilli jam & veggies

  **Pad Cha 28.9**
Beef (or local prawns +\$3) with grachai, ginger, chilli & veggies



 **Pad Prik Khing 25.9**
Tofu 'meat' (or soft-shell crab +\$4) with spicy curry sauce

Pad Honey Chicken 25.9
Crispy fried free-range chicken with Brisbane honey, soy & sesame

CURRIES _____

  **Red Curry 28.9**
With roast pumpkin, veggies & free-range chicken (or beef +\$3, local prawns+\$6)



  **Green Curry 28.9**
With Thai basil, seasonal veggies & free-range chicken (or beef +\$3, local prawns+\$6)

  **Yellow Curry 28.9**
Mild curry with macadamia, roasted veggies & free-range chicken (or local prawns \$6)


Island Curry 32.9
Island style red curry with lychee, pineapple, cherry tomato & roast duck

 **Chu Chee Curry 32.9**
Fish with red curry sauce, kaffir lime & coconut milk

 **Massaman Curry 29.9**
8-hour slow cooked beef cheek, potato, peanuts & mild coconut sauce

  **Panang Curry 28.9**
Creamy curry with peanuts, veggies, & free-range chicken or tofu (or beef +\$3, local prawns+\$6)

SALADS _____

 **Papaya Salad 17.9**
Green papaya with peanuts, tomato, chilli & lime
Add local prawns +\$12

  **Thai Beef Salad 28.9**
With coriander, mint, chilli & fresh lime

RICE & SIDES _____

 **Thai Jasmine Rice 4**

 **Coconut Rice 7**

  **Chicken Fried Rice 19.9**

Roti Bread (2) 7.5

Garlic Kailan 14.9

NOODLES _____

  **Pad Thai 25.9**

Rice noodles, tofu, egg, beansprouts & peanuts with free-range chicken (or local prawns +\$6)

  **Pad See Ew 25.9**

Flat rice noodles, egg & kailan in dark soy sauce, pepper & marinated free-range chicken (or beef +\$3)

BANQUET _____

Per Person (min 4) 54.9

A selection of our most popular dishes including veg spring rolls, bao, satay chicken, pad thai, massaman, pad cashew stir fry, green curry prawn, rice & coconut ice cream for dessert.

DESSERT _____

Deep Fried Gelato 12
Fried coconut gelato wrapped in sponge cake topped with coconut cream & crushed peanuts

Coconut Icecream 8.9
Crushed peanuts & Thai jelly

  **Nom Nom Gelato 7**

Red dragonfruit flavour. Extra scoop +\$3.5

15% surcharge on public holidays
50c takeaway containers