

WHITE WINE

Better Half Sauvignon Blanc 2024 (Marlborough, NZ) **12.5**
Aromas of passionfruit & grapefruit, along with hints of spice & flint

Ballandean Estate Fiano 2024 (Granite Belt, QLD) **14**
Textural. Jasmine, citrus blossom, green apple & subtle herbal notes

RED WINE

Golden Grove Mourvedre 2022 (Granite Belt, QLD) **13.5**
Medium weight, bursting with spicy, dark berry fruit. Subtle savoury undertones & chalky tannins.

Snake+Herring Pinot Noir 2024 (Great Southern, WA) **16**
Richness & depth with black cherry, red plum, cardamon & cedar characters

ROSE

Brokenchack Shiraz Rose 2024 (Eden Valley, SA) **13**
Soft & textural mouthfeel. Juicy mandarins, ripe nectarines & delicate rose petals

SPARKLING

Alpino Prosecco NV (King Valley, VIC) **13**
Bright, fresh & crisp. Notes of green apple, citrus & pear

COCKTAILS

Lychee Longtime **19**
Lychee liquer, lychee syrup, white rum, fresh lime, soda & bitters

Siam Sunset **23**
Eden Valley Riesling Gin, Elderflower liquer, Lemongrass liquer, Prosecco & lime

BEER & CIDER

Heads Japanese Lager 4.5% (QLD) **10**
Singha Lager 5% (THA) **10**
Tiger Lager 5% (SGP) **9.5**
Sapporo Lager 5% (JP) **9.5**
4 Pines Pacific Ale 3.5% (NSW) **8.5**
Morningson Pale Ale 0.5% (VIC) **8**
Pressmans Apple Cider 4.5% (VIC) **11**
Buderim Ginger Beer 4.5% (QLD) **11**
Wilde Gluten-Free Pale Ale 4.5% (VIC) **11**

SPIRITS

Eden Valley Gin (SA) **12**
Noosa Vodka (QLD) **12**
Bacardi Rum (CU) **12**
Johnnie Walker Red (SCO) **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 Mandarin Soda **6.5**
Strangelove Passionfruit Soda **6.5**
San Pellegrino 500ml **8**
V.No Non-Alc Sparkling Wine 750ml **40**

WINE BY THE BOTTLE

SPARKLING

Alpino Prosecco NV (King Valley, VIC) **50**
Vasse Felix Idee Fixee Premier Brut NV (Margaret River, WA) **90**
Brocard Pierre Tradition Champagne NV (Champagne, FR) **120**

PINK

Cros des Calades Grenache Syrah Rose 2023 (Côtes-du-Rhône, FR) **70**
Golden Grove Estate Sangiovese Rose 2024 (Granite Belt, QLD) **60**
Brokenchack Shiraz Rose 2024 (Eden Valley, SA) **54**

WHITE

Rowlee Single Vineyard Riesling 2024 (Orange, NSW) **66**
Worlds Apart Riesling 2023 (Eden Valley, SA) **58**
Robert Channon Verdhelo 2023 (Granite Belt, QLD) **62**
Ballandean Estate Fiano 2024 (Granite Belt, QLD) **60**
Ottelia Sauvignon Blanc 2024 (Mt Gambier, VIC) **54**
Marie & Sylvie Semillon Sauvignon Blanc 2023 (Bordeaux, FR) **80**
The Better Half Sauvignon Blanc 2024 (Marlborough, NZ) **50**
Golden Grove Vermentino 2023 (Granite Belt, QLD) **70**
Yarran Pinot Grigio 2024 (Riverina, NSW) **50**
Ridgemill Estate Pinot Grigio 2024 (Granite Belt, QLD) **54**
Kilikanoon Pinot Gris 2024 (Eden Valley, SA) **60**
Kooyonga Creek Chardonnay 2019 (North East, VIC) **50**
Snake+Herring Chardonnay 2022 (Margaret River, WA) **90**

RED

Snake+Herring Pinot Noir 2024 (Great Southern, WA) **70**
Cobaw Ridge Pinot Noir 2022 (Macedon Ranges, VIC) **120**
Eastern Peake Pinot Noir 2021 (Ballarat, VIC) **98**
Dalrymple Pinot Noir 2022 (Pipers Rivers, TAS) **88**
Scorpo Noireen Pinot Noir 2024 (Morningson Peninsula, VIC) **80**
Golden Grove Mourvedre 2022 (Granite Belt, QLD) **64**
Basket Range Bantam Field Blend 2023 (Adelaide Hills, SA) **70**
Golden Grove Grand Reserve Tempranillo 2018 (Granite Belt, QLD) **150**
Patriitti Saperavi 2018 (Barossa Valley, SA) **64**
Ridgemill Estate Saperavi 2019 (Granite Belt, QLD) **98**
Storm King Malbec Shiraz 2021 (Granite Belt, QLD) **84**
Garon Cote De Rhone Syrah Grenache 2021 (Rhône, FR) **78**
Stoke Shiraz 2023 (Kangaroo Island, SA) **82**
Chafey Bros Syrah 2021 (Eden Valley, SA) **78**
Kooyonga Creek Shiraz 2018 (North East, VIC) **50**
Brokenchack Shiraz 2021 (Eden Valley / Barossa, SA) **56**
Bowen Estate Cabernet Sauvignon 2022 (McLaren Vale, SA) **76**



Biodynamic



Unfiltered



Organic

Mons



Vegan



Vegetarian



Gluten-Free



Option

ENTRÉE

Satay Chicken(2) 11.9
Grilled chicken breast with peanut satay & pickles

Massaman Curry Puffs(2) 11.9
Slow cooked beef cheek, wrapped in puff pastry w' pickles & Massaman curry dipping sauce

Beef Dumplings(4) 16.9
With Wagyu beef, Thai herbs, pickled veg & peanut satay sauce

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

Steamed Bao(2) 13.9
With chicken or soft shell crab

Sticky Rice Crackers 7.9
With tomato sambal dipping sauce

STIR FRY

GF VGO Pad Holy Basil 27.9
Chicken mince or tofu with Thai basil, garlic, & chilli (add Thai style fried egg +\$3)

GF VGO Pad Cashew 27.9
Chicken or tofu (or beef +\$3, local prawns +\$6) stir-fried with cashew, chilli jam & veggies

GF Tamarind Prawns 31.9
Crispy local prawns with tamarind sweet & sour sauce

GF Pad Prik Khing 31.9
Local prawns or Barramuni stir-fried with red curry sauce

Pad Honey Chicken 25.9
Crispy fried chicken thigh with Brisbane honey, soy & sesame

CURRIES

GF VO Red Curry 29.9
With roast pumpkin, veggies & chicken (or smoked beef +\$3, local prawns+\$6)

GF VO Green Curry 29.9
With Thai basil, seasonal veggies & chicken (or smoked beef +\$3, local prawns+\$6)

GF VGO Yellow Curry 29.9
Mild curry with macadamia, roasted veggies & chicken (or local prawns \$6)

Island Curry 33.9
Roast duck red curry with lychee, pineapple, cherry tomato

GF Chu Chee Curry 32.9
Barramundi with kaffir lime & coconut milk sauce

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

GF VO Panang Curry 29.9
Creamy curry with peanuts, veggies, & free-range chicken or tofu (or smoked beef +\$3, local prawns+\$6)

Jewel of The Sea 31.9
Steamed local prawn dumplings with Southern red curry sauce, herbs, dill & basil

NOODLES

GF VGO Pad Thai 26.9
Rice noodles, tofu, egg, beansprouts & peanuts with chicken (or local prawns +\$6)

GF VGO Pad See Ew 26.9
Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$3)

Drunken Noodles 29.9
Flat rice noodles, with roast duck, chilli, makrut lime & basil

SALADS

GF Papaya Salad 19.9
Green papaya with peanuts, tomato, chilli & lime
Add local prawns +\$12

GF Wagyu Beef Salad 33.9
Grilled wagyu beef steak with coriander, mint, chilli & fresh lime

GF Green Mango Salad 19.9
Thai Green mango, cashew, fresh lime & herbs

RICE & SIDES

GF Thai Jasmine Rice 4.9

GF Coconut Rice 7.9

GF VGO Chicken Fried Rice 19.9

Roti Bread (2) 8

Garlic Kailan 14.9

BANQUET

Per Person (min 4) 59.9

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

DESSERT

Deepfried Icecream 12
Fried coconut gelato wrapped in sponge cake topped with coconut cream & crushed peanuts

Coconut Icecream 8.9
Crushed peanuts & Thai jelly

15% surcharge public holidays

5% surcharge saturday/sunday

75c takeaway containers