

**BOOK YOUR TABLE,
LUNCH & DINNER
...& EVERYTHING IN BETWEEN!**

R I C E
P A P E R
S C R I P T

COCKTAILS



SIAM SUNSET SPRITZ 19 / 50 1L CARAF botanical, aromatic, fizzy
gin, prosecco, pomegranate, hibiscus, lemongrass, green tea, grapefruit



STRAWBERRY DAYBED low abv 18 / 45 1L CARAF sour berry, refreshing, layered
vodka, ginger soju, strawberry shrub, kalamansi, lime leaf, tiki bitters, soda



FIVE LOCO MARG 24 spicy marg
chilli tequila, bitter orange, ginger, five citrus



THAT LYCHEE DRINK 23 crushable, fruity, sweet
lychee vodka, lime, mint, ginger beer, lychees



LOVE YOUR SISTER 22 elegant, floral, velvety
gin, guava liqueur, davo plum aperitivo, lemon, jasmine tea, vanilla



GREEN-EYES, WHITE DRAGON 22 fluffy apple pie
spiced rum, white creme de cacao, matcha, winter spiced apple, lemon



YUZU TOMMY'S 24 bright, citrus, smashable
tequila blanco, housemade yuzushu, lime, agave



MILO DINO vgo gfo 23 i'm a big kid now
gold rum, brookies macadamia and wattleseed, banana falernum,
yuzu, coconut, pandan, milo dust



MI-SO FASHIONABLE 24 rich, bitter sweet, umami
bourbon, bitter walnut liqueur, fig aperitif, orange bitters, miso, maple



MIDNIGHT SPICE ESPRESSO MARTINI 22 indulgent, dark, silky
black sesame vodka, crème de cacao, coffee liqueur, cassia, espresso



[HIDDEN TRACK] 24 pumpkin spiced bourbon sour
bourbon, amaro montenegro, spiced pumpkin, coconut, thai bitters, lemon

SNACKS

PACIFIC OYSTER gf 6 EA OR 66 P.D.O.Z

green nam jim

LOTUS ROOT CRISPS gf vg 6

makrut chilli salt

SNAPPER CRACKER gf 9 EA

green nam jim, lemongrass, makrut lime

mayonnaise on prawn cracker

CHICKEN SPRING ROLL 7 EA

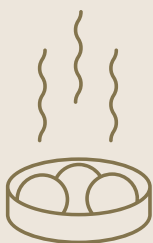
sweet chilli sauce

MALAYSIAN ROTI vg n 9

peanut satay sauce



SNAPPER CRACKER



BANQUET MENU

our produce is free-range and sustainably sourced where possible. dishes may contain traces of nuts, shellfish or wheat. please inform your server if you have any allergies

YELLOWFIN TUNA CRUDO gf n 27

burnt garlic, cashew cream, soy vinaigrette,

sesame cracker, chilli

CRISPY COCONUT CUPS gf 4 PC FOR 24

caramelised pork, prawns, smoked salmon caviar

WINTER PEAR CECICHE gf vg 23

nashi pear, apple cream, lime leaf, soy crackers

SMOKED BROCCOLI SALAD gf vg n 22

coconut-pea purée, almond dressing,

fresh asian herbs, black vinegar

NAM KHAO 'CRISPY RICE SALAD' gf n 23 VEGAN ON REQUEST

fermented pork sausage, red chilli, lemongrass, pomelo, peanuts

SWEET POTATO BAO vg 3 PC FOR 32

crispy potato fritter, togarashi, golden curry, pickled daikon

add gf bao +2 EA

PULLED LAMB BAO 3 PC FOR 32

slow roasted lamb shank, rendang mayo,

pickled cucumber, lime leaf

add gf bao +2 EA



WINTER PEAR CECICHE



BANQUET DINING

WEEKDAY LUNCH SPECIAL ^{FOR} 49 p.p

choose 4 dishes to share, monday to friday, 12pm to 3pm

CHOOSE 5 PLATES ^{TO} SHARE ^{FOR} 59 p.p

CHOOSE 6 PLATES ^{TO} SHARE ^{FOR} 69 p.p

all options include bottomless rice and unsolicited advice

ADD DESSERT ^{TO} SHARE ^{FOR} 5 p.p

SHARED DINING MADE SIMPLE... OUR BANQUET OPTIONS LET YOU HAND-PICK YOUR FAVES WITH PORTIONS TAILORED TO PARTY SIZE – NO RULES, JUST ENDLESS VARIETY AND FLAVOUR-PACKED POSSIBILITIES. ADD DESSERT OR ADDITIONAL SIDES FOR MAXIMUM DELICIOUSNESS!

BANQUET MENU

SOM TUM TOD 'GREEN PAPAYA FRITTERS' ^{gf vg n} 24

cherry tomato, snake beans, peanuts

THAI FRIED CHICKEN ^{gf} 24

chicken wings, jeow powder, pineapple glaze

CRYING TIGER ^{gf} 25

chargrilled beef flank, capsicum, mustard greens, red nam jim

SOUTHERN THAI HO MOK 'STEAMED RED CURRY' ^{gf} 26

prawn, white fish, coconut, lemongrass wrapped in banana leaf

THAI CURRY PUFF ^{vg 3^{pc} FOR} 32

plant based mince, red pepper and potato in crisp puff pastry, sweet and sour sauce

WOK-TOSSED GREENS ^{gf vg} 22

chef's selection of seasonal vegetables, wok-tossed accompanying dressing
add mock pork belly +4



NAN KHAO



NO SPLIT BILLS PLEASE. THANK YOU.
PLEASE NOTE, A SURCHARGE APPLIES TO ALL CARD TRANSACTIONS.
10% SURCHARGE APPLIES ON SATURDAYS & SUNDAYS,
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

n CONTAINS NUTS **gf** GLUTEN FREE **d** CONTAINS DAIRY **vg** VEGAN

BANQUET MENU

CRISPY BARRAMUNDI gf n 30

infinity blue barramundi, cashew, chilli, red nam jim, green apple salad

CRISPY LAMB RIBS gf 30

5 spice glaze, fresh herbs

STICKY FRIED TOFU vg gf 26

galangal, lime leaf, lemongrass, soy glaze, crispy shallots, spring onion

TWICE COOKED STICKY PORK BELLY gf 39

tamarind caramel, red nam jim, fragrant herb salad

EGGPLANT MAPO TOFU vg 27

firm tofu, ginger, garlic, spring onion, szechuan

MASSAMAN CURRY gf n 30

slow-roasted beef cheek, potato, lychee, peanut
add steamed jasmine rice +4
add plain roti +6

PINOY KARE KARE gf vg n 26

plant-based mince, roast kohlrabi, pickles, peanut, annato sauce
add steamed jasmine rice +4
add plain roti +6



PINOY KARE KARE

SWEET

+ SHARE ON BANQUET FOR 5 P.P

PASSIONFRUIT BAVAROIS gf d 14

dark chocolate, pineapple jelly, nata de coco, mint

BLACK STICKY RICE BRULÉE gf vg 14

thai milk tea, poached pear

SWEET CORN MOUSSE gf vg 14

old saigon coffee soil, salt caramel, ginger sorbet, lime

CARAMELISED CASSAVA CAKE gf d 14

burnt white chocolate, ube ice-cream, lime zest



CARAMELISED CASSAVA CAKE

PURPLE AFFOGATO 12

midnight spice espresso martini blend, ube ice-cream

OUR ICE-CREAM IS SUPPLIED BY OUR FRIENDS
ACROSS THE ROAD AT GOOD DAZE CANTEN

n CONTAINS NUTS gf GLUTEN FREE d CONTAINS DAIRY vg VEGAN

WINE

150ML GLASS 220ML GLASS 750ML BOTTLE

SPARKLING & ROSÉ

- TAITTINGER CUVÉE PRESTIGE** vg champagne, france 170
complex, lively, elegant
- HOWARD VINEYARD BLANC DE BLANC** adelaide hills, sa 85
fresh, lemon zest, subtle creaminess
- ELINOR 'BRIGHT EYES' PROSECCO** vg murray darling, vic 13 60
crisp, clean, citrus
- BEN CARWYN WINES 'BLUSH' BLANC DE NOIR** vg faraday, vic 69
vibrant, perfumed, fresh
- FIN 'LA NIÑA' ROSÉ** vg yarra valley, vic 15 21 69
dry, savoury, strawberries
- MADA NEBBIOLO ROSÉ** vg hilltops, nsw 85
energetic, red berries, watermelon



WHITE

- STAGE DOOR GRÜNER VELTLINER** vg eden valley, sa 15 21 69
zippy, white pepper, grapefruit
- CASTLE ROCK ESTATE 'SKYWALK' RIESLING** vg porongurup, wa 79
crisp, aromatic, mineral
- VINO VAGABOND SAUVIGNON BLANC** vg strathbogie ranges, vic 14 20 65
crunchy, herbaceous, gooseberry
- MONTE TONDO 'MITO' SOAVE** vg veneto, it 14 20 65
playful, pear, white blossom
- MOTLEY CRU PINOT GRIGIO** vg king valley, vic 13 18 60
citrus, apple, subtle spice
- DOMAINE GAUTHERON CHABLIS '23** vg burgundy, fr 110
elegant, mineral, fresh
- MARNONG ESTATE CHARDONNAY** sunbury, vic 16 22 75
tight, toasty, lemon curd
- OTHER WINE CO. PINOT GRIS** vg adelaide hills, sa 89
lychee, generous, textural
- GUSTAVE LORENTZ 'CRUSTACES' PINOT BLANC** vg alsace, fr 95
lively, melon, balanced

RED

- BEN CARWYN WINES PINOT NOIR** vg faraday, vic 14 20 65
silky, black cherry, graceful
- MEDHURST PINOT NOIR** yarra valley, vic 89
perfumed, savoury spice, intense
- THE GATHERING SANGIOVESE** vg swan hill, vic 14 20 65
lush, cherry ripe, dried herb
- VIEUX BOURG BEAUJOLAIS-VILLAGES** vg beaujolais, fr 85
delectable, black fruit, mellow
- PICO MACCARIO 'LAVIGNONE' BARBERA D'ASTI DOCC** vg piedmont, it 89
ripe, charming, earthy
- RICCA TERRE 'BULLETS BEFORE CANNONBALLS' TEMPRANILLO BLEND** vg riverland, sa 15 21 69
juicy, dark fruits, spice
- BULL ANT SHIRAZ** vg langhorne creek, sa 14 20 65
rich, full, lingering
- TWO HANDS 'GNARLY DUDES' SHIRAZ** vg barossa valley, sa 85
layered, plush, ties the room together

vg VEGAN

BEERS & CIDER

MOLLY ROSE HELLES LAGER (on tap) 4.8% 425ml 13

MOLLY ROSE LITTLE HAZY PALE (on tap) 4.0% low carb 425ml 13

SINGHA LAGER 5.0% 330ml 12

CO-CONSPIRATORS 'THE USUAL SUSPECTS' IPA 5.8% 355ml 16

BODRIGGY 'BLINKER' DARK ALE 5.2% 355ml 14

KAIJU GOLDEN AXE APPLE CIDER 5.2% 375ml 13

ASAHI 'SOUKAI' MID 3.5% 330ml 11

MOCKTAILS

THAT LYCHEE MOCKTAIL 16

lychee, lime, ginger beer, mint

SENSIBLE-SPRITZ 16

lyres pink non-gin, grapefruit, pomegranate, hibiscus, lemongrass, soda

MATCHA MADE IN HEAVEN 16

lyres dark cane, matcha, winter spiced apple, lemon



HOUSE-MADE SODAS

YUZU GINGER FIZZ 9

yuzu, ginger, lime

HIBISCUS STRAWBERRY FIZZ 9

hibiscus, strawberry shrub, lemon, green tea

RHUBARB CITRUS FIZZ 9

rhubarb, grapefruit, lemon, lime

NON-ALCOHOLIC

NON 5 LEMON MARMALADE & HIBISCUS vg vic 13 60

non-alcoholic wine alternative

HEAPS NORMAL 'QUIET XPA' 0.5% 375ml 10

RPS FAMOUS ICED TEA 8

make it boozy +9

VIETNAMESE ICED COFFEE 8

HOUSE INFUSED TEA POT 6

selection of seasonal blends

