



SNACKS

-Fried Squid Garlic & Chili \$18.5 GF

Squid, fried garlic, spring onion, fresh chili.

-Goong GoLek (Grilled King Prawns With Southern Thai Sauce) 2 Skewers \$18.5 GF CR

King prawns, dry chili, red onion, garlic, coconut milk, palm sugar and tamarind

-Cauliflower Popcorn With Sriracha Mayo \$15.5 V

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-Shitake Mushroom Dumplings 4pcs \$15.5 GF V VG

Shitake mushroom dumplings with chili oil and vinegar

-Chicken Wings 5pcs \$16.5 GF

Fried chicken wings with fried shallots and sweet chili sauce

-Sweet Potato Chips \$14.5 V

With Northern Style Thai Mixed Herbs and Sriracha Mayo

SALADS

-Yum Hed (Mushroom Salad) \$22.5 GF V VG

Tempura mushroom shallots, coriander, mint, dry chili, rice, lime juice, chili yam, cashew nuts with coconut milk

SMALL PLATES

-Par Pla (King Fish Sashimi) \$24.5 GF CR

Coriander, garlic, long green chili, lime juice, fish sauce, coconut milk

-Crying Tiger With Nam prik Noom & E-san Sauce \$25 GF CR

Cape Grim Porterhouse mb 2 180g, tamarind sauce and Green Nahm Jim Pesto

-Char-Grilled Ox Tongue With Nam prik Noom \$25

18-hour slow cook ox tongue, green nahm Jim pesto and marinated egg yolk

-Oysters with our very own Thai Me Up mixed sauce \$6ea, ½ doz \$35 GF CR

Coriander, garlic, long green chili, lime juice, fish sauce, milk

SIDES

-Jasmin Rice \$5

East Asian style steamed rice

-Coconut Rice \$6

East Asian style steamed rice with coconut milk & pandan

-Steamed Green Veggies \$8

Broccoli, Chinese Broccoli, Zucchini

MAINS

-Massaman Nua (Beef Short Ribs) \$33.5 GF

Beef short ribs with potatoes, fried shallots & Massaman curry

-Dang ped (Red Duck Curry) \$32

Roasted duck breast, cherry tomatoes, bamboo lychee & pineapple basil

-Green Puk (Green Curry With Veggies & Tofu) \$24 GF V V

Grilled eggplant, broccoli, kale and tofu

-Pad Thai Goong (King Prawns Pad Thai) \$33

Char-grilled king prawns, rice noodles, palm sugar, tamarind, chive, bean shoots, tofu

-Braising Pork Ribs With Nam Prik Ong Sauce GF CR

(Pork Ribs With Spicy Northern Thai Sauce) \$39

Braising pork ribs, tomatoes, shrimp paste, shallots, garlic

-Kao Pad Crab (Fried Rice With Crab Meat) \$35 GF CR

Fried rice with crab meat, eggs, cucumber, spring onions

-Spicy Fried Rice With Basil & Beef \$35 GF

Fried rice with Cape Grim Porterhouse mb 2, basil and chili

-Green Stir Fry \$22 GF V

Broccoli, zucchini, kale, garlic & oyster sauce

-Gai Yang (Grilled Thai Marinated Chicken) \$38 GF CR

Pullet chicken, coriander, garlic, Thai seasoning, char-grilled sticky rice in a banana leaf

-Stir Fry Pork Belly \$34 GF

Sticky pork belly pieces, stir fried with chinese broccoli, garlic & chilli

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

CR = CHEF'S RECOMMENDATION

