

VEGAN MENU

Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.50ea
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple	\$14.00
Massaman potato spring roll, pickles, peas, smoky sriracha	\$6.00 ea
Tofu, pickled bamboo, snow pea salad, soy dressing	\$12.00
Stir fried firm tofu, okra, black fungus, yellow beans	\$24.00
Peanut curry roast pumpkin, bullhorn peppers, Thai basil	\$24.00/\$34.00
Salt & pepper silken tofu, sweet soy, lime	\$12.00/\$17.00
Stir fried Asian greens, garlic, mushroom soy sauce	\$16.00
Smashed Thai cucumber pickle, scud chilli, peanuts	\$8.00
Thai jasmine OR brown rice	\$4.00pp
	Inc GST

VEGAN BANQUET MENU

Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut
Mar Hor - caramelised tofu, salted turnip, peanut, chilli, sour pineapple
Tofu, pickled bamboo, snow pea salad, soy dressing
Salt & pepper silken tofu, sweet soy, lime
Peanut curry roast pumpkin, bullhorn peppers, Thai basil
Stir fried Asian greens, garlic, mushroom soy sauce
Thai jasmine OR brown rice
Longrain layered dessert

\$60.00pp
Inc GST

10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS
ALL DISHES ARE SUBJECT TO SEASONAL AVAILABILTY

DISHES ARE DESIGNED
TO
BE SHARED

PLEASE BE
AWARE THAT
WE ARE UNABLE
TO GUARANTEE ANY
DISH IS COMPLETELY
FREE OF RESIDUAL
NUT OILS OR
SHELLFISH TRACES

