

MEMORIES OF THAILAND TASTING MENU

The following menu is a balance of textures, flavours and aromas.
Our menu changes regularly due to market availability and produce quality.

ENTREES

CRISPY RICE WITH SAVOURY MINCE

Spicy pork with mint, ginger, peanuts & crunchy rice on betel leaves

ROASTED DUCK WITH RICE CRACKER

Duck, curry paste & sawtooth coriander served on in-house made rice crackers



MAINS

SATOR PAD GOONG

Stir fried Queensland tiger prawns, ground pork neck, Thai cluster beans & shrimp paste

CHIANG MAI CHICKEN CURRY WITH CHICKEN STOCK ^{GF}

Northern Thai curry of chicken, pickled garlic, ginger & freshly ground dry spices

WOK-FRIED LETTUCE WITH DRIED BABY PINK PRAWNS & GINKGO NUTS

Lettuce, ginkgo nuts, garlic shoot & pickled mushroom

*For vegan option please let our server know! **V***

JASMINE RICE



DESSERT OF THE DAY

\$110 / person - FOR 2 people ONLY

Please advise the kitchen of any dietary restrictions. Shell fish, pork and nuts can be found in some of our dishes.
We cannot guarantee our food will be totally allergen free, due to traces of the ingredients being found in our kitchen.

On weekends we are required by law to pay significant loadings to our staff.
To help ameliorate some of this high cost, our prices will be increased by 10% surcharge on Sundays

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Credit cards incur a 1.3% surcharge. Please note all items are subject to a 15% surcharge on Public Holidays.