

dinner

SERVED FROM 5-8PM

Our menu is designed for sharing—start with a few snacks and choose dishes from each section for a well-rounded experience. We recommend one main per person.

SNACKS

east 33 live sydney rock oyster 7 each

green nahm jim GF / DF

cooked prawns by the bucket 32

fresh lime + sriracha mayo GF / DF / SF

crispy chicken wings 22

sweet & sour sauce, coriander + garlic chips DF

vegetable spring rolls 18

sweet chilli sauce DF

prawn toast 25

sriracha mayo DF / SF / S

pork dumplings 21

ginger scallion sauce + soy broth DF / S

spiced pork sausage 22

fennel + green papaya pickle GF / DF



SALADS

green papaya salad 18

dried shrimp, peanuts, fresh lime, palm sugar
+ tamarind dressing GF / DF / VGA / VA / N / SF

crispy noodle + caramelised
chicken salad 26

bean sprouts, garlic chives + yellowbean dressing DF

pork larb 29

crispy rice cake, fresh herbs, cucumber + peanuts
GF / DF / N / SF

thai beef salad 32

chilli & lime dressing, shredded cabbage
herb salad + roasted rice GF / DF

SIGNATURES

crispy whole barramundi 60

three flavoured sauce DF

aromatic orange chicken curry 35

geng gari flavours, potato + cucumber relish GF / DF

japanese eggplant +
soft tofu curry 32

choy sum, pickled mustard greens + cashew nut
GF / DF / VG / V / N

WOK CLASSICS

pad thai 28

dried shrimp, garlic chives, peanuts + bean sprouts
GF / DF / VGA / VA / N / SF

beef pad kra pao 34

oyster sauce, thai basil, fried egg + rice DF

chicken pad see ew 32

stir fried flat rice noodles, choy sum + pickled chilli vinegar
GFA / DF / VGA / VA

aromatic fried rice 18

baby corn, snake beans, egg + green shallot
GF / DF / VGA / V

EXTRAS

chilli plate 8

selection of fresh chilli condiments DF

jasmine rice 8 DF / GF / VG

fresh roti 7 DF / V / VA



DESSERT

banana roti 12

fresh banana + sweet coconut cream V / DFA

caramel coconut cake 16

sweet coconut cream DF / V
scoop of vanilla ice cream +5 (GF)

GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE V VEGETARIAN VG VEGAN
DFA DAIRY FREE AVAILABLE N CONTAINS NUTS DF DAIRY FREE
VA VEGETARIAN AVAILABLE S SESAME SF SHELLFISH

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free, please inform your server if you have an allergy. We accept Amex, Visa and Mastercard. 12.5% surcharge on Sunday, 20% on public holidays. 10% Gratuity fee for group bookings of 8+. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex. All menus and pricing are subject to change.