

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 5 each
green nahm jim GF / DF / A

cooked prawns 37
fresh lime + sriracha mayo GF / DF / SF / A

crispy chicken wings 22
sweet & sour sauce, coriander + garlic chips DF

vegetable spring rolls 18
sweet chilli sauce GF / DF / VG / V

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 27
bean sprouts, garlic chives + yellowbean dressing DF

thai beef salad 32
chilli & lime dressing, shredded cabbage
herb salad + roasted rice GF / DF

SIGNATURES

crispy whole barramundi 55
three flavoured sauce DF / A 🍤

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

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
A CONTAINS AUSTRALIAN SEAFOOD I CONTAINS IMPORTED SEAFOOD

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. 10% surcharge on Saturday, 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. We proudly support Australian seafood producers and source local seafood wherever possible.