SMALLER
perilla leaf beef / 5 gF
perilla leaf topped w chilli coconut minced beef \& kaffir lime
kingfish cracker / 7 GF
port lincoln kingfish, prawn cracker, mayonnaise, pickled onion \& chilli
spring rolls (4) / 16 gF vg vermicelli noodles, black fungus, mung beans, seasonal vegetables - served $w$ vegan fish sauce
honey butter chicken (4) / 16 gF
fried chicken wings w sticky honey butter glaze
banh trang nuong pork (4) / 16 GF* crispy rice paper topped $w$ pork belly, egg, spring onion, shallots \& hoisin sauce
banh trang nuong mushroom (4) / 16 GF* vg crispy rice paper topped w mixed mushrooms, spring onion, shallots \& hoisin sauce
prawn dumplings (5) / 20
steamed prawn dumplings, smoked fish sauce, chilli oil, sesame
bo tai / 20 Gf
beef carpaccio, crispy rice puffs, toasted sesame, lime \& vietnamese mint
kingfish ceviche / 24 Gf
port lincoln kingfish, maple fish sauce, coconut, toasted rice, lime, chilli, vietnamese mint

## RICE \& NOODLES

chilli crab noodles / 27
blue swimmer crab, ban canh noodles, garlic butter, chilli
chicken fried rice / 24 GF
w shredded chicken, egg, beansprouts \& spring onion
pork fried rice / 24 GF
w pork belly, egg, beansprouts \& spring onion
mushroom fried rice / 20 Gf vg*
w mixed asian mushrooms, egg, beansprouts \& spring onion
steamed jasmine rice / 4pp gf vg
coconut rice / 4.5 pp gf vg

## SIDES

green apple salad / 8 GF vg*
cucumber salad / 6 gf vg
house pickles / 6 gf vg
fermented chilli / 3 gf vg

GF* menu item can be modified to be gluten free upon request. Final dish will differ from original flavours

VG* menu item can be modified to be vegan upon request. Final dish will differ from original flavours

## LARGER

chargrilled chicken / 28 half 38 whole GF lemongrass and turmeric chargrilled chicken wa side of cucumber salad
fried chicken curry / 30 GF
crispy chicken maryland, potato, eggplant, lotus root and carrot in a fragrant yellow curry sauce
braised beef rib / 36 gF
slow braised beef rib, finished on the chargrill - served with a pho broth reduction and pickled onions
wood grilled pork chops / 34 GF
pork chops grilled in lemongrass, garlic \& black pepper served with sticky sesame glaze \& spring onion oil
twice cooked pork belly / 30 GF
crispy pork belly w tamarind fish sauce caramel \& green apple salad
chilli salt lamb ribs / 36 GF
slow roasted lamb ribs in a chilli salt rub, finished on the chargrill - served with mint \& lime sauce
coconut pipis / 30 GF*
goolwa pipis, wok-tossed in lemongrass, chilli \& noi lager - served in a coconut broth w enoki mushrooms
fermented chilli squid / 30 GF
wood grilled whole baby squid $w$ sweet fermented chilli sauce, spring onion oil \& lime
five spiced squid / 30 GF
fried squid tossed in house made five spice seasoning - served with kaffir lime aioli and fresh lime
whole baby barramundi / 40 GF
fried baby barramundi w cucumber \& pineapple herb salsa - served with sesame \& ginger fish sauce

## VEGETABLES

corn ribs / 16 gf vg*
w five spice seasoning, spring onion oil \& kaffir lime aioli
roasted cauliflower / 20 Gf vg
wherb \& cashew nut pesto, spring onion oil \& shall ots
fried brussel sprouts / 16 GF vg*
tossed in fermented chilli \& caramelised honey
crispy eggplant / 25 gF vg
w sesame caramel glaze \& fresh beansprout herb salad
green beans / 14 GF vg*
wok-tossed in garlic butter, fish sauce \& fried shallots
morning glory / 14 GF VG*
wok-tossed in chilli \& garlic - served with fish sauce

## DESSERT

mochi donuts (4) / 14 GF
w icing sugar \& condensed milk ice cream
strawberry parfait / 14 GF Vg*
w strawberry gel, lotus cookie, maple \& basil
mango sorbet / 5 GF vg
condensed milk ice cream / 5 GF


DINNER MENU
'feed me'
\$58 PER PERSON

CAN'T DECIDE? LET US FEED YOU!
WE KNOW IT CAN BE HARD TO CHOOSE, SO GO AHEAD, RELAX \& LET US DO THE WORK FOR YOU.

WE WILL CHOOSE A RANGE OF MOST POPULAR DISHES WHICH WILL HAVE GREAT VARIETY \& BALANCE. OF COURSE, DESSERT WILL BE INCLUDED!

LET US KNOW YOUR DIETARY REQUIREMENTS AND WE'D BE HAPPY TO WORK OUT SOMETHING SUITABLE FOR YOU.
**PLEASE NOTE ~ GROUPS OF 7 AND MORE ARE REQUIRED TO
PARTICIPATE IN THE FEED ME BANQUET (CHILDREN ARE NOT REQUIRED TO DO THE FEED ME)

