

Two course set menu for \$50pp / three for \$60pp

1ST COURSE

Angry edemame

Sea salt, sesame, ginger, garlic, maple, soy sauce



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2ND COURSE Choose two each

Cheat's duck lettuce cups

Chilli hoison glazed mock-duck, baby cos lettuce, shiitake mushrooms, vermicelli, capsicum & cherry tomatoes

Soba noodle salad

White & red cabbage, spring onion, corriander, green bean, bean sprouts, pickled mango with sichuan chilli sauce

Tempura cauliflower 8

Bang-bang vegan mayo

Korean style fried chicken Buttermilk brined then air dried, fried crispy & served coated in sticky sauce

Potstickers

Garam masala roasted pumpkin, cashew, red onion coriander, chilli coconut lime dressing & chilli toasted pumpkin seeds finished on the grill

Banana leaf wrapped fish

Lime leaf, galangal, lemongrass & chilli. Shallots, sticky rice, banana leaf, coconut lime sauce

Chicken Tikka 🦓

Chicken marinated with coconut yogurt, house-made roasted spices & fenugreek leaf. served with roasted capsicum, coconut & mint chutney with lemon

BBQ tofu skewers

Nori furikake, white miso dressing

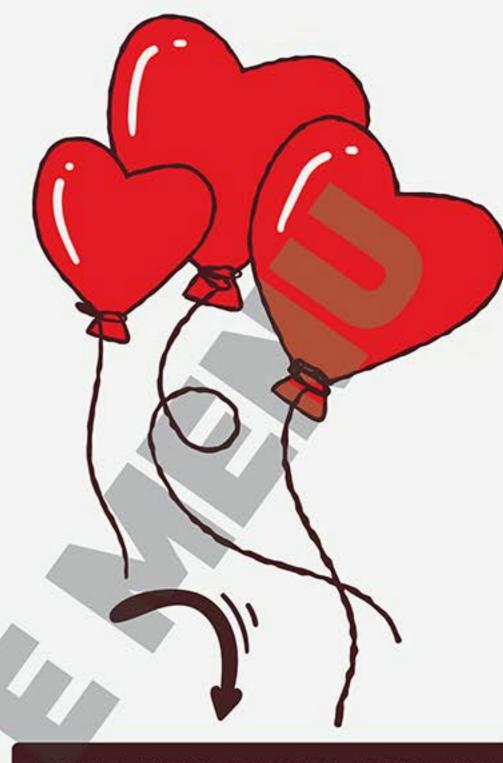
Vegetable jungle curry 🔗

Roast vegetables, kaffir lime, tofu & coriander

Lamb Masala 🦓

Lamb marinated overnight with house-made roasted spices & roasted coconut. Slow cooked with mother's love

*All meals served with Jasmine rice



SOMETHING SPECIAL FOR MUM Add a \$10 cocktail

Gin-dependence Gin, sparkling wine & peach ligour



3RD COURSE

Choose one each

Lemongrass & Yuzu Crème Brûlée coconut cream, vanilla bean, burnt sugar





Vietnamese Coffee Tiramisu

Espresso, condensed milk, mascarpone, cocoa













📵 = Gluten free 🔞 = Gluten free upon request