

SMALL PLATES

- Duck & Cabbage Spring Rolls, Fried in Duck Fat 5ea
- Ceviche of the Day MP
- Cured Whiting Rice Paper Roll, Herbs, Shredded Coconut & Peanut Sauce 15 *
- Salt & Pepper Squid with Papaya Salad 17
- General Tso Popcorn Chicken
(Sichuan pepper and dried chili spiced, cashew nuts) 16
- Buttermilk Fried Chicken, Japanese Curry
Pickled Cucumber, Fresh Radish 15
- Twice Cooked Masterstock Lamb Ribs, Nahm Pla Dressing 17
- Poached QLD Banana Prawn and Pork Wonton,
Strange Flavour Sauce & Fresh Tofu 16
- Singapore Chilli Soft Shell Crab, Man Tao 17
- Wholemeal Roti with Dahl, Cucumber Tomato Salsa 10
- Roti with shredded Confit Chicken, Hainan Chili, ginger shallot,
tomato rice 16
- Roti with Chili Caramel Pork Belly & Kim Chi 16

LARGER PLATES

- Stir Fried Pumpkin, Snow Peas, Baby Corn, Tofu, Radish, Black
Fermented Black Bean Sauce 20 *
- Deboned Tea Smoked Duck + Condiments & Roti 39
- Lemongrass Marinated T-Bone, Vietnamese Salad 37 *
- Fish of the Day (See Specials Board) MP *
- Angus Beef Rendang Curry 33

SIDES

- Seasonal Stir Fried Chinese Vegetables 10 *
- Mongolian Beans, Black Pepper, Onions,
Fresh Horseradish, Chilli 12 *
- Yang's Fried Rice with Angus Beef Sausage
Banana Prawns, Potato Chips 15 *
- Steamed Rice 2pp *
- Extra Roti 3ea
Extra Mantao 1ea

Please advise of any special dietary requirements.
*Gluten Free options available.

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DESSERTS

Coconut sago, Red plum wine marinated
strawberries, passionfruit, pandan jelly, frozen
coconut mochi, meringue *
13

Steamed Banana Pudding, Milo Ice Cream, Maple
and Chocolate Sauce, Corn Flakes
13

Vietnamese Affogatto with Vanilla Ice Cream 10 *
With Added Frangelico 15 *

Please see beverage list for dessert wines & other digestifs

