

LUNCH SATURDAY AND SUNDAY FROM 10AM

CASHEW NUT STIR FRY (GFD) (VO) (VGO) 17.9/19.9

Mushroom, broccoli, snow pea, onion, capsicum & rice
With tofu or chicken/Wagyu beef or prawn

ROTI CANAI (GFD) (V) (VGO) 17.9

Roasted pumpkin, sweet potato, eggplant, yellow curry, paprika yoghurt
& roti bread
Add rice 2.5 | Add chicken 5

PAD THAI (GFD) (VO) (VGO) 17.9/19.9

Rice noodles, egg, bean sprout & ground peanuts
With tofu or chicken/Wagyu beef or prawn

VEGAN SPRING ROLLS (4 PCE) (VG) 10.9

LAMB CURRY PUFFS (4 PCE) 12.9

FRIES (GF) (VG) 7.5

DINNER FROM 5PM

SMALL BITES

STEAMED BAO (2 PCE) 15.9

House made steamed buns with roasted pork belly, apple & ginger relish,
cucumber & mayo

LAMB CURRY PUFFS (4 PCE) 12.9

Rendang curry, lamb shank, potato & paprika yoghurt

VEGAN SPRING ROLLS (4 PCE) (VG) 10.9

Shitake mushroom, carrot, cabbage & vermicelli

CHILLI POPCORN CHICKEN 12.9

With Thai laab spices, lime & mayo

GREEN PAPAYA SALAD (GF) (VGO) (V) 12.9

With peanut, green beans, tomato & lime juice

SATAY CHICKEN (4 PCE) (GF) 12.9

Grilled tumeric chicken, peanut sauce & Thai pickles

DIM SIMS (4 PCE) 11.9

Steamed wonton with pork & shitake mushrooms

FRIES (GF) (VG) 8.9

With Thai laab spices & ketchup

CRISPY FISH TACOS (2 PCE) 14.9

Soft shell tacos with crumbed barra, Asian slaw, sambal & mayo

MIXED ENTREE 20.9

Two piece spring rolls, dim sim, curry puff & satay

BIG BITES

PAD SEE EW (VO) 19.9/22.9

Flat rice noodles, egg & kailan in dark soy sauce & pepper
With chicken or tofu/Wagyu beef or prawn

HOKKIEN NOODLES (VO) 19.9/22.9

Egg noodles, Chinese greens, broccoli & onion
With chicken or tofu/Wagyu beef or prawn

PAD THAI (VO) (GF) (VGO) 19.9/22.9

Rice noodles, egg, bean sprout & ground peanuts
With chicken or tofu/Wagyu beef or prawn

HOLY BASIL STIR FRY (VO) (GFD) (VGO) 20.9/23.9

Garlic, chilli, onion, capsicum, green bean, mushroom & Thai basil
With minced chicken or tofu/Wagyu beef, prawn or duck

SPICY PORK BELLY (GF) 23.9

Pork belly, chilli jam, keffir lime leaf, crispy basil & veg in sweet & dry
curry sauce

CASHEW NUT STIR FRY (VO) (GFD) (VGO) 20.9/23.9

Mushroom, broccoli, snow pea, onion & capsicum
With chicken or tofu/Wagyu beef or prawns

ISLAND DUCK CURRY 24.9

Roast duck, pineapple, lychees & basil with red curry sauce

THAI FRIED RICE (VO) (GFD) (VGO) 19.9/22.9

Fried rice with egg, tomato and kailan
With chicken/prawn

RENDANG CURRY (GFD) 24.9

Lamb shank cooked in Indonesian spices with cherry tomato, naan &
paprika yoghurt

ISAN CRYING TIGER (GF) 22.9

Laos style char grilled wagyu beef, asian herbs, Thai laab spices, dressing,
chilli & lime

BBQ PORK OR TOFU VERMICELLI (VO) 18.9

Vermicelli noodle, peanuts, spring roll, fresh vegetables, fresh mint & sweet
fish sauce

ROTI CANAI (GFD) (V) (VGO) 21.9

With roasted pumpkin, sweet potato & eggplant, yellow curry, roti bread,
paprika yoghurt
Add chicken 5

DINNER FROM 5PM

PHO NOODLE SOUP (GF)	18.9
<i>Vietnamese style thin sliced beef, rice noodles, bean sprout & Asian herbs</i>	
RED CURRY (GF)	21.9/24.9
<i>Roasted pumpkin, capsicum, broccoli & Thai basil With chicken or tofu/Wagyu beef or prawn</i>	
MASSAMAN CURRY (GF)	26.9
<i>Slow cooked beef cheek, kipfler potato & peanuts</i>	
WAGYU BEEF GREEN CURRY (GF)	24.9
<i>Wagyu beef, green apple, kafir lime, lychee & basil</i>	
VEGAN GREEN CURRY (VG) (GF)	21.9
<i>With tofu, roasted pumpkin, eggplant, snow pea & basil</i>	

SIDES

COCONUT RICE (VG) (GF)	3.5 per person
JASMINE RICE (VG) (GF)	2.5 per person
SEASONAL GREENS (GF) (VG)	8.9
ROTI (2PCE) (VG)	5.9
NAAN (2PCE) (VG)	6.9



All menu items are MSG free. No swapsies sorry, but our staff are very happy to accommodate your dietary requirements. Please note that some menu items contain nuts, seeds and other aller-gens. Due to the nature of restaurant meal preparation and possible cross contamination we are unable to guarantee the absence of traces of such ingredients

One bill per table | 15% surcharge on public holidays
We accept Debit, Visa, & MasterCard

BREAKFAST ALL DAY SATURDAY AND SUNDAY 8AM-2.30PM

TOAST (V) (GFO)	6.9
<i>With butter and choice of jam, peanut butter, vegemite or nutella</i>	
EGGS ON TOAST (GFO)	10.9
<i>Cooked your way with house relish on toast</i>	
SMASHED AVOCADO (V) (VGO) (GFO)	12.9
<i>Avocado, dukkah, feta & tumeric hummus on toast Add poached egg 4.5 Add bacon 5</i>	
POTATO HASH (GF) (V)	17.9
<i>Poached eggs, potato hash cakes, tumeric hummus, smashed avo, dukkah, haloumi & house made beetroot relish Add bacon 5</i>	
BREAKFAST BURGER (GFO)	14.9
<i>Fried egg, bacon, spinach & sriracha hollandaise on brioche bun Add smashed avocado 5</i>	
CORN FRITTER WAFFLE	18.9
<i>House made coriander, red pepper & corn fritter waffle with choice of haloumi, bacon or smoked salmon, topped with poached egg & sriracha hollandaise sauce Add one poached egg 2.5 Add smashed avocado 5</i>	
PAWPAW'S BLUEBERRY PANCAKE	18.9
<i>Classic blueberry pancake with vanilla ice cream, maple and seasonal fruit Add bacon 5</i>	
ASIAN OMELETTE	18.9
<i>BBQ duck omelette, cheese, spinach, bean sprout, Chinese hoisin sauce, sambal & fried shallot</i>	
THAI POKE BOWL (GF) (VO)	17.9
<i>Smashed avocado, pumpkin, tomato, spinach, grilled tumeric chicken skewer, red rice & quinoa, fried shallot & satay sauce Add fried egg 2.5</i>	

SIDES

BETROOT RELISH TURMERIC HUMMUS HOUSE MADE RELISH MAYO	1.5
ONE EGG EXTRA TOAST	2.5
TWO EGGS YOUR WAY	4.5
BACON HALOUMI SMASHED AVOCADO POTATO HASH	5
SALMON	7