
Mains I

THAI GREEN CURRY

Chicken, tofu or prawns with grilled eggplant, mushroom, coconut cream, coriander & mint

Chicken| \$19.8 Prawns| \$24.8 Vegetarian| \$18

THAI RED CURRY

Roast duck, tofu or prawns with tomatoes, grilled eggplant in a Thai red curry sauce

Duck| \$19.8 Prawns| \$24.8 Vegetarian| \$18

ROAST DUCK ON HEAVEN

Stir fried Roast Duck with diced vegetables in hoisin, drizzled with pine nuts

\$24.8

KUNG PAO CHILI CHICKEN

An old-time Cantonese delight. Chicken breast wok fried with onion, dried chili & capsicum in sweet chili vinegar

Chicken| \$19.8 Vegetarian| \$18 Peanuts | \$20.8

THAI BASIL KING

Cooked in Thai basil, lemongrass, chili & palm sugar


Vegetarian | \$18 Chicken | \$19.8 Prawns | \$24.8

MONGOLIAN BEEF

Rump slices, mushroom & spring onion in Asian BBQ sauce, served on a bed of spinach

\$19.8

please inform us of any dietary requirements

 gluten free

Mains II

SALT & PEPPER CALAMARI

Lightly crisped fresh calamari tossed with capsicum, garlic and spicy salt

\$24.8

FRESH ROCKLING WITH THAI SWEET CHILI PLUM

Lightly battered Rockling fish fillets tossed with sweet chili plum sauce

\$24.8

TERIYAKI CHICKEN

Chicken breast fillets pan fried with sweet teriyaki mirin served with Asian greens

\$19.8

BEEF WITH BLACK BEAN

Stir fried beef and seasoned vegetables in a freshly ground black bean sauce

\$19.8

ROCKLING WITH SWEET SAKE

Crisp shallow fried Rockling fillets with lemongrass, and our house made soy mirin and sake reduction. Served on a bed of bok choy

\$24.8

CANTONESE BEEF

Sliced beef rump wok fried with sweet sour sauce and Chinese wine

\$19.8

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