



## SMALLER PLATES

### POMELO SALAD \$7 (GF)

Tossed with a house-made dressing and coconut flakes.

### THAI CHICKEN WINGS \$7

Marinated, deep-fried and tossed in a sweet and spicy sauce.

### FRIED TOFU \$6 (V)

Lightly battered soft silken tofu, served with a ginger soy sauce and garnished with spring onions.

### BRUSSELS SPROUTS \$7

Stir-fried with fish sauce, soy sauce, garlic and Thai chili flakes.

### STEAMED BUNS \$8

Three steamed buns, each with your choice of filling: Sweet black bean (V); Chicken panang curry; or Ground pork with garlic, onion and black pepper.

### BEEF SATAY \$7

Grilled, marinated flank steak skewers, served with a peanut dipping sauce.

### PORK JERKY \$7 (GF)

House-made pork jerky, served with a Sriracha dipping sauce.

### SPICY NOODLE SALAD \$5 (GF)

Medium rice noodles with ground pork, tossed in a spicy dressing and ground peanuts, and served over lettuce.

## LARGER PLATES

### BOAT NOODLES \$13

(choice of pork or beef)

Medium rice noodles, Chinese broccoli, and bean sprouts in a spicy herb broth.

### COCONUT NOODLES \$13

(choice of chicken or tofu (v))

Egg noodles, bean sprouts, red tofu, and your choice of chicken or tofu, served in a light coconut broth. Topped with a soft boiled egg and ground peanuts.

### TOM YUM NOODLES \$13

Medium rice noodles, shrimp, scallops, and squid served in a spicy lemongrass broth.

### PORK SHOULDER \$15

Braised pork served with a spicy vinegar sauce and a steamed bun on the side.

### KAO MOK \$13

Roasted chicken leg alongside rice cooked with curry powder and spices. Accompanied by a mint sauce and a spicy chili sauce and served with a cucumber side salad.

## SIDE PLATES

### GARLIC RICE \$4 (V)

Jasmine rice stir-fried with garlic.

### STICKY RICE \$3 (V)

Traditional northern-Thailand-style sticky rice.

### CUCUMBER SIDE SALAD \$3 (V)

Cucumber, shallots, and green chilies tossed with a sweet and sour dressing.

### THAI COLE SLAW \$3 (V)

Cabbage, shallots, spring onions, and garlic tossed with a sweet and sour dressing.

### SON IN LAW EGGS \$4

Two deep fried hard boiled eggs with a tamarind sauce.



## WINES

### WHITES

Reisling: Dr. Pauly-Betweiler (2014), Germany  
\$8/glass, \$28/bottle

Pinot Bianco: Nalles, Magre & Niclara (2013), Italy  
\$9/glass, \$32/bottle

Chardonnay: Novellum (2014), France  
\$8/glass, \$28/bottle

### REDS

Pinot Noir: Angeline (2013), California  
\$8/glass, \$28/bottle

Malbec: Tierra Divina, Terra Rosa (2012), Argentina,  
\$9/glass, \$32/bottle

### ROSE

Rose: Sierra Cantabria (2014), Spain  
\$8/glass, \$28/bottle

### SPARKLING

Cava: Dibon, Brut Reserve (NV), Spain, \$28/bottle  
Francis Coppola Sophia (NV), \$10/187ml can

## BEERS

Singha Draught (Lager, 5%), \$7/pint

Tokyo Black Lager (Porter, 5.00% ABV), \$9/can

Yoho Yona (Pale Ale, 5.50% ABV), \$9/can

Aooni India Pale Ale (IPA, 7% ABV), \$9/can

Sing (Lager, 5%), \$6/bottle

Jack's Hard Cider, \$6/can

## SPIRITS

### DRAUGHT SEASONAL COCKTAIL

A summer spritzer of Dolin Blanc Vermouth, Aperol, and Lime Juice. Choose from the following variations:

\$8 on its own;

\$10 with a 3oz pour of vinho verde wine; or

\$12 with a 1.5oz pour of liquor of your choice.

### MIX-YOUR-OWN, \$8

A 2oz pour over ice of your choice of one of the following spirits: Green Hat Gin, Mekhong, Four Roses Bourbon, Deep Eddy Vodka, El Dorado White Rum, or Milagro Tequila.

Served with a mixer (see non-alcoholic options below).

## SAKES

Kibo, \$9/180ml (can)

Crisp finish with suggestions of pear and delicate spice.

Hiko's Kira Kira, \$22/300ml

Mild and fragrant, with real gold flakes for good luck.

Hakutsuru Sayuri Nigori, \$14/300ml

Unfiltered, light and creamy with subtle fruit notes.

Kurosawa Junmai Kimoto, \$16/300ml

Dry, with mild-citrus notes.

Okunomatsu Daiginjo Sparkling, \$22/300ml

Sparkling, with a nose of melon and honey.

## NON-ALCOHOLIC

Coke, Diet Coke, Schweppes Tonic, Schweppes Club Soda, Schweppes Ginger Ale, Gosling's Ginger Beer  
\$2 /can

Thai Iced Tea, Thai Coffee, \$3