



SIT-DOWN LUNCH & DINNER

BANQUETS



salmon cakes



beef massaman



chicken cashew nut



pad thai



pork belly



dim sims



chicken satays

CHAING MAI BANQUET, \$37 PP

chicken satays | lemongrass glaze, peanut + sweet potato sauce GF

dim sims | steamed pork + water chestnuts

turmeric battered calamari | kaffir lime + chilli sauce

beef massaman | slow-cooked with roast potatoes + fried shallot GF

cashew nut chicken | chilli jam, market vegies + candied cashews V Opt

tuk tuk pad thai | with grilled chicken, peanuts, sprouts, chives, tofu GF, V Opt

jungle bbq salad | fresh thai salad with either grilled chicken or pork belly + steamed rice GF

ice cream | scoop of the day with home-made crumble

PHUKET BANQUET, \$42 PP

turmeric battered calamari | kaffir lime + chilli sauce

salmon cakes | smoked yarra valley salmon roe, bush honey chilli jam

pork belly | roast pork belly with house-made tamarind sauce

wild pepper leaf | spicy betel leaf curry with prawns GF

pork belly prik khing | green beans, chilli jam, fresh ginger V Opt

tuk tuk pad thai | with grilled chicken, peanuts, sprouts, chives, tofu GF, V Opt

market fish 'luy saun' | whole fish, topped with herb salad + steamed rice GF

ice cream | scoop of the day with home-made crumble

All banquets priced per person, minimum 4pp