

ME NU



NEW! Gabbie tofu



NEW!
Whole fish, chilli & lime



NEW!
Salmon zaap

CHAING MAI BANQUET, \$43 PP

chicken satays | lemongrass glaze, peanut & satay sauce GF
dim sims | steamed minced pork + water chestnuts & sesame oil GF
calamari | deep-fried turmeric-dusted calamari & seafood sauce GF

» **beef penang curry** | made with in-house penang sauce, eggplant chilli & peanuts GF
chicken cashew nut | chilli jam, capsicum, onions & candied cashews GF Opt, V Opt
pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
jungle salad | thai salad with cashew nuts with grilled chicken GF

+ steamed rice

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

PHUKET BANQUET, \$49 PP

calamari | deep-fried turmeric-dusted calamari & seafood sauce GF
salmon cakes | fresh tasmanian salmon, bush honey chilli jam GF
pork belly | roast pork belly with house-made tamarind sauce GF

beef mussaman curry | slow cooked with roast potatoes & fried shallots GF
pork belly prik kling | green beans, chilli jam, fresh ginger V Opt
pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
jungle salad & fish | deep-fried barra fillet, with house special salad & cashew nuts GF
+ steamed rice

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

*All banquets priced per person, minimum 4pp
 Banquet prices do not include weekend & public holiday surcharge, if applicable
 Takeaway containers \$0.50*