

# ME NU



**NEW!** Gabbie tofu



**NEW!**  
Whole fish, chilli & lime



**NEW!**  
Salmon zaap

## CHAING MAI BANQUET, \$47 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, \$51 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*