

ENTREE 

Tom Kha Gai 16
poached chicken & coconut soup,
galangal, kaffir lime,
mushroom & leop chong wonton

Szechuan Pepper Spiced Duck Breast 18.5
ruby grapefruit, red onion & tear drop tomato salad,
maple & star anise dressing

Pan-Seared Japanese Scallops 19
ginger & apple puree,
coriander & macadamia pesto,
kingfish crisps

Crispy Barramundi Spring Rolls 17
palm sugar & tamarind dipping sauce,
pickled Asian vegetables


Salt & Pepper Tempura Prawns 17.5
fennel & snake bean salad,
black bean dressing

Seared Yellow Fin Tuna 19
cashew & black sesame crust
asparagus & enoki mushrooms
ponzu dressing

 **Twice Baked Lemongrass & Ricotta Soufflé** 18
tomato & cardamom chutney,
golden shallot salad

 **Vietnamese Rice Paper Rolls** 15
tofu, peanuts, pickled vegetables,
lime & ginger dipping sauce

Tamarind Taster Plate 22
salt & pepper tempura prawn,
crispy barramundi spring roll,
scallop with ginger & apple puree,
Vietnamese rice paper rolls


 Denotes vegetarian dish or vegetarian variation available

MAIN 

Five-Spice Crispy Skin Pork Belly 32
chilli plum sauce,
Asian greens,
pickled papaya

 **Crispy Skin Atlantic Salmon** 36
lemon-grass & shallot spiced potatoes,
Thai green curry sauce,
coconut chutney

Nonya Style Hot & Sour Seafood 36
king fish, Queensland tiger prawns, scallops, cuttlefish,
kipfler potatoes, yellow squash,
cucumber, beansprout & Asian herb salad


 **Penang Curry of Duck** 38
peanuts, caramelised pumpkin,
banana chilli


Whole Crispy Baby Barramundi 37
tamarind, chilli & garlic sauce

Cambodian Grilled Lamb Loin 37
spiced fried tofu, smoked eggplant & spinach hash,
roasted beetroot & pomegranate glaze,
green papaya salad

Miso Beef Tenderloin 39
Japanese potato korokke,
snake beans, teriyaki jus,
pickled ginger chutney

Twice Cooked Apricot & Ginger Glazed Spatchcock 34
sweet soy & snowpea risotto,
apricot, onion & chilli jam

 **Indonesian Noodles** 25
oyster mushrooms, asparagus, baby corn,
Asian greens, toasted almonds,
soy, chilli & coriander sauce

 Denotes vegetarian dish or vegetarian variation available

Wok Fried Greens 8
white peppercorn & coriander paste

House Salad 8
pickled ginger & palm sugar dressing

Steamed Jasmine Rice 6

Homemade Condiments each 4

Eggplant Relish

A rich spiced chutney great with lamb, beef, poultry or fish curries

Pickled Vietnamese Vegetables

Slightly tart, a great counter balance to the rich, sweet flavours of pork or duck

Onion, Chilli & Apricot Jam

Sweet with a slight kick of hot chilli. Perfect with chicken, fish or vegetarian dishes

Pickled Green Paw Paw

A more delicate pickle as it uses fruit, works well with pork, duck or fish dishes

Coconut Chutney

A contrast of hot green chilli and cooling coconut, this chutney is suited to all curries as well as fish and shellfish dishes

Tomato & Cardamom Chutney

A well balanced, versatile chutney complimenting a variety of dishes from meat and poultry to fish, shellfish and vegetables



GLOSSARY

Barramundi - found in rivers, creeks and mangrove estuaries throughout tropical Australia and the Indo-West Pacific, barramundi are excellent table fish with firm, white, fine-grained fillets

Five-Spice - the distinctive blend of star anise, fennel seeds, cassia, Szechuan pepper and cloves, used in many Chinese and Asian recipes

Galangal - used in various oriental cuisines, it resembles and is related to ginger although there is little similarity in taste. In its raw form galangal displays a citrus, earthy aroma

Korokke - refers to the Japanese name for a deep fried potato dish originating from the French dish "croquette"

Leop Chong - Chinese style spiced dried pork sausage

Miso - produced by fermenting rice, barley and soybeans with salt and a special type of fungus it is an important ingredient in Japanese culinary culture

Nonya - is a cooking technique that results from blending Chinese ingredients and wok cooking techniques with spices used by the Malay/Indonesian community. It is a tangy, aromatic, spicy, herbal food style

Pastry Cream - refers to an egg based custard

Penang Curry - salty, sweet with an underlying taste of peanuts, this mild to moderate curry is enriched with coconut cream making it one of Malaysia's most popular

Ponzu - a soy based, citrus flavoured sauce of thin, watery consistency commonly used in Japanese cooking

Tamarind - is a tropical evergreen tree native to India that bears a brown skinned, green-fleshed fruit with an appealing sweet-sour flavour. Tamarind leaves, pulp and water are used extensively in Asian and Indian cooking

Tempura - is a classic Japanese dish of deep fried, battered vegetables or seafood

Tom Kha Gai - is a spicy hot soup found in Thai cuisine made using coconut milk, galangal, lemongrass and chicken