

To Share

Sydney rock oyster shots (4) with chilli lime dressing and deep fried eschalots	13
Fresh vegetable rolls (2) with Thai rice noodles and bean curd	9
Thai fish cakes (4) with green beans and chilli sauce	10

PLEASE PLACE YOUR ORDER AT THE BAR

Please be aware we are unable to guarantee any dish is completely free of nuts, residual nut oils, traces of shellfish or wheat

Mains

Tom Yum prawns with Thai herbs and mushrooms	18
Roasted duck salad with chilli, lime, roasted ground rice and mint	18
Crispy fish salad with green mango, Asian celery and chilli lime dressing	17
Suriya Salmon with three flavoured sauce	19
Stir fried squid, fresh ginger, mushroom, shallot and oyster sauce	18
Pad Thai prawns with bean curd, ground peanut and crisp bean sprouts	16
Wok tossed seasonal green vegetables, oyster sauce and garlic	13
Chicken Thai fried rice with vegetables	14
Stir fried chicken, cashew nut, chilli jam, onion and green shallot	17
Crispy pork belly and red chilli paste with green beans and kaffir lime	17
Wok fried beef, chilli paste, peppercorns and beans	16
Aromatic Thai style bbq chicken and sweet chilli sauce	16
Green chicken curry with Thai eggplant, chilli and basil	16
Slow cooked Massaman Lamb curry (mild)	17

Dessert

Suriya ice cream and sorbet	9
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Wine List

SPARKLING WINE

	<i>Gls</i>	<i>Btl</i>
Killawarra Brut NV, South East Australia	5.50	24
Yellowglen Vintage Pinot Noir Chardonnay, VIC	7.50	29
Domaine Chandon NV, VIC		55
Veuve Clicquot Yellow Label NV, Reims France		120

WHITE WINE

	<i>Gls</i>	<i>Btl</i>
Leo Buring Reisling, Eden Valley S.A	7.50	30
Cockfighters Ghost Verdelho, Hunter Valley	7	28
Belgravia Pinot Gris, Orange	8	32
Ingoldby Semillon Sauvignon Blanc, Mclaren Vale S.A	7	28
Mad Fish Premium white, W.A	8	32
Secret Stone Sauvignon Blanc, Marlborough, New Zealand	7.50	30
Matua Valley Sauvignon Blanc, Hawkes Bay, New Zealand	6.80	28
Seppelt Stony Peak Chardonnay, South East Australia	5.70	24
Deckchair Chardonnay, Margaret River W.A	6.80	28

Wine List

RED WINE

	<i>Gls</i>	<i>Btl</i>
Fifth Leg Rose, W.A	7	28
Matua Valley Pinot Noir, Marlborough, New Zealand	8.50	33
St Huberts The Stag Pinot Noir, Yarra Valley VIC		36
Maglieri Merlot, McLaren Vale S.A	7.50	30
Xabregas Cabernet Merlot, W.A	7	28
Cartwheel Cabernet Sauvignon, Margaret River W.A	8	32
Seppelt Stony Peak Shiraz, South East Australia	5.70	24
Wynns Coonawarra Shiraz, S.A	7.50	30

Cocktails

MOJITO

12

Fresh mint and lime muddled, shaken with Bacardi white rum, topped with soda

CAIPIROSKA

12

42 Below Vodka with freshly crushed lime and sugar served over ice

INDOCHINE

12

Lychees and passionfruit nectar shaken with 42 Below Passionfruit vodka, pineapple and fresh lime juice

ASIAN GARDEN

12

Kaffir lime leaf and lychee, shaken with Kiwifruit Vodka, Limoncello, fresh lime and pineapple juice served martini style

TOM COLLINS

12

Bombay Sapphire gin built with fresh lemon juice, sugar syrup and a dash of soda

BELLINI

10

Peach nectar topped with sparkling wine

GINGER & LYCHEE MARTINI

12

Fresh ginger and lychee muddled and shaken with 42 Below Vodka and lychee juice

SUSSEX MULE

12

42 Below Vodka garnished with fresh lime and charged with ginger beer

HURRICANE PEARL

12

Bacardi 8 with fresh lime, pineapple and orange juice served tall over ice with passionfruit and a dash of vanilla