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| Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)                         | 9  |
| Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)                           | 9  |
| Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (V) (G)         | 9  |
| Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)                             | 9  |
| Fish 'n' Chip - Crispy Snapper, Potato, Japanese Pickles, Dashi Wakame Tartare (G)           | 11 |
| Steamed Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli (S)                            | 11 |
| Spicy Soy Ox Tongue Skewers, Tomato Kimchi (2pce)  | 26 |
| Grilled Coconut Chicken, Nam Jim Jaew, Cucumber (2pce) (G)                                   | 32 |
| Corn Fritters, Sour Chilli Sauce, Pickled Ginger, Coriander (3pce) (G) (V)                   | 26 |
| Prawn & Barramundi Dumplings, Chilli Oil, Red Vinegar, Chives (4pce) (S) (G)                 | 26 |
| Beef & Silken Tofu Dumpling - Water Chestnut, Ginger, Spicy Mushroom Shallot Sauce (4pce)(G) | 26 |
| Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame (4pce)   | 36 |
| Salmon Crudo, Yuzu Pickled Grape, Wasabi Soy, Chives (G)                                     | 36 |
| Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint                  | 36 |
| Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber                               | 30 |
| Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts, Hot Chilli & Lime (N) (VG)           | 30 |
| Mapo Tofu, Pork Mince, Chilli Bean, Sichuan Pepper, Chinese Donut (G) (D)                    | 42 |
| Drunken Noodles – Prawn, Squid, Wild Ginger, Chilli, Peppercorn, Hor Fun Noodles (S)         | 48 |
| Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar  | 48 |
| Rockling & Smashed Prawn In Banana Leaf, Green Curry Paste, Lemongrass (S)                   | 48 |
| Crispy Eggplant, Peanuts, Sesame, Carrot, Coriander, Hot 'n' Sour Sauce (N) (VG)             | 40 |
| Roasted Chicken, Snowpeas, Mandarin, Masterstock Jus (G)                                     | 44 |
| Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion (VG)                     | 38 |
| Slow Cooked Beef Ribs on Bone, Star Anise, Soy , Mushroom & Vietnamese Mint (G) (S)          | 48 |
| Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Green Beans, Fried Shallots (VG)  | 42 |
| Lamb Massaman Curry - Potato, Green Beans, Macadamia (N) (S)                                 | 46 |
| Stir Fried Greens, Pickled Ginger, Crispy Garlic, Oyster Sauce (G) (VG)                      | 16 |
| Crab, Tobiko & Prik Nam Pla Fried Rice (S)   | 26 |
| Gailan, Snake Bean & Sambal Olek Fried Rice (VG)   | 22 |
| Steamed Jasmine Rice (per person)  | 6  |

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|-----------------------------|-------------------------|
| <b>S</b> Contains Shellfish | <b>D</b> Contains Dairy |
| <b>G</b> Contains Gluten    | <b>V</b> Vegetarian     |
| <b>N</b> Contains Nuts      | <b>VG</b> Vegan         |

For diners with dietary requirements we are happy to provide a suitable replacement dish. Please note that while we do our best, not all dietary requirements will be able to be catered to. We do not offer replacements or cater to dietary requirements when ordering from a la carte menu.

All Groups of 8 & above will be required to dine on a banquet option & are subject to an 8% service charge.

## Moto Taxi - \$80PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Chicken Red Curry, Pumpkin, Thai Basil

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D) (V)

## Tuk Tuk - \$90PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Salmon Tartare, Yuzu Pickled Grape, Wasabi Soy, Chives, Crispy Potato (G)

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion

Fried Rockling, Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts (N)

Chicken Red Curry, Pumpkin, Thai Basil

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D) (V)

## Songthaew - \$115PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Beef & Silken Tofu Dumpling - Water Chestnut, Ginger, Spicy Mushroom Shallot Sauce (G)

Steamed Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli (S)

Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber

Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint

Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame

Lamb Massaman Curry - Potato, Green Beans, Macadamia (N) (S)

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

*We have dedicated Vegetarian & Vegan Banquet options available, Please ask our staff for a copy of the Vegetarian & Vegan menus!*

Our menu items may contain common allergens, such as gluten, dairy, eggs, soy, nuts, or shellfish. While we take precautions to prevent cross-contamination, our food preparation areas are not entirely allergen-free. Therefore, we cannot guarantee that our menu items are entirely free of allergens.

We do not split bills.

## Moto Taxi Vegetarian - \$80PP

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce (N) (VG)

Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Fried Shallots (VG)

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

## Tuk Tuk Vegetarian - \$90PP

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion

Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce (N) (VG)

Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Fried Shallots (VG)

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

## Songthaew Vegetarian - \$115PP

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)

Mushroom XO, Red Radish, Sichuan Cucumber, Crispy Potato Cake (G) (VG)

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion

Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame (VG)

Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts, Hot Chilli & Lime (N) (VG)

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce (N) (VG)

Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Fried Shallots (VG)

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

**S** Contains Shellfish

**D** Contains Dairy

**G** Contains Gluten

**V** Vegetarian

**N** Contains Nuts

**VG** Vegan

## Something Sweet

|   |                     |         |
|---|---------------------|---------|
| Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D)  |                     | 13      |
| Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D)  |                     | 13      |
| Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream (D) (G)                     |                     | 16      |
| Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream. (D) (N)                                |                     | 18      |
| Chocolate Chilli Brownie, Coconut Sorbet, Kaffir Lime Anglaise, Toasted Coconut (D) (G)                                   |                     | 16      |
| Espresso Martini  |                     | 24      |
| Affogato  |                     | 10      |
| Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (+\$6) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black) |                     | 81      |
| Uchu Black Tea Umeshu   | Oita, Japan         | 18      |
| Kitajima 'Mokachu' Mocha Coffee Sake  | Shiga, Japan        | 18      |
| Kitajima Strawberry Yuzushu   | Shiga, Japan        | 16      |
| 2016 Trentham Estate Taminga  | Murray Darling, VIC | 9   54  |
| NV All Saints Estate Rutherglen Muscat  | Rutherglen, VIC     | 15   66 |

99 | 51  
45 | 6

91  
81  
81

01  
42

91

31

31

Murray Darling, VIC  
Rutherglen, VIC

Oita, Japan  
Shiga, Japan  
Shiga, Japan

2016 Trentham Estate Taminga  
NV All Saints Estate Rutherglen Muscat

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D)

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D)

Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream (D) (G)

Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream. (D) (N)

Chocolate Chilli Brownie, Coconut Sorbet, Kaffir Lime Anglaise, Toasted Coconut (D) (G)

Espresso Martini  
Affogato

Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (9\$+) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black)

Uchu Black Tea Umeshu  
Kitajima 'Mokachu' Mocha Coffee Sake  
Kitajima Strawberry Yuzushu

## Something Sweet

# Tonight's Specials

Chicken, Bacon & Mozzarella Dumplings,  
Spicy Mushroom, Shallot Sauce (4pce) **(G) (D)**

25

Wagyu Beef Red Curry, Pumpkin, Snake Beans, Thai Basil

96

- S** Contains Shellfish
- G** Contains Gluten
- N** Contains Nuts

- D** Contains Dairy
- V** Vegetarian
- VG** Vegan

# Tonight's Specials

Chicken, Bacon & Mozzarella Dumplings,  
Spicy Mushroom, Shallot Sauce (4pce) **(G) (D)**

25

Wagyu Beef Red Curry, Pumpkin, Snake Beans, Thai Basil

46

- S** Contains Shellfish
- G** Contains Gluten
- N** Contains Nuts

- D** Contains Dairy
- V** Vegetarian
- VG** Vegan