Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S) (G) (I)	9.5
Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)	9.5
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (V) (G)	9.5
Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)	9.5
Fish 'n' Chip - Crispy Snapper, Potato, Japanese Pickles, Dashi Wakame Tartare (G) (A)	11
Steamed Hokkaido Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli (S) (I)	11
Spicy Soy Ox Tongue Skewers, Tomato Kimchi (2pce)	28
Grilled Coconut Chicken, Nam Jim Jaew, Cucumber (2pce) (G)	33
Corn Fritters, Sour Chilli Sauce, Pickled Ginger, Coriander (3pce) (G) (V)	26
Prawn & Barramundi Dumplings, Chilli Oil, Red Vinegar, Chives (4pce) (S) (G) (A)	26
Beef & Silken Tofu Dumpling - Water Chestnut, Ginger, Spicy Mushroom Shallot Sauce (4pce)(G)	26
Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame (4pce)	38
Salmon Crudo, Yuzu Pickled Grape, Wasabi Soy, Chives (G) (A)	36.5
Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint (A)	36.5
Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber	32
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 (G) (S) (MO)	48
Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar	48
Rockling & Smashed Prawn In Banana Leaf, Green Curry Paste, Lemongrass (S) (A)	50
Crispy Eggplant, Peanuts, Sesame, Carrot, Coriander, Hot 'n' Sour Sauce (N) (VG)	42
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)	48
Stir Fried Greens, Pickled Ginger, Crispy Garlic, Oyster Sauce (G) (VG)	16.5
Crab, Tobiko & Prik Nam Pla Fried Rice (S) (I)	28
Gailan, Snake Bean & Sambal Olek Fried Rice (VG)	24
Steamed Jasmine Rice (per person)	7

S Contains Shellfish
G Contains Gluten
N Contains Nuts
D Contains Dairy
V Vegetarian
VG Vegan
A Australian
I Imported
MO Mixed Origin

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 requirments 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 - $85PP

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

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

Tuk Tuk - $95PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S) (G) (I)
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)
Salmon Tartare, Yuzu Pickled Grape, Wasabi Soy, Chives, Crispy Potato (G) (A)

Cauliflower Adobo, Soy, Garlic, Vinegar, Black Pepper & Green Onion (VG)
Fried Rockling, Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts (N) (A)

Chicken Red Curry, Pumpkin, Thai Basil
Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

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

Songthaew - $120PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S) (G) (I)
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 Hokkaido Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli (S) (I)

Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber
Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint (A)
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 **-** $85PP

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 (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)

Tuk Tuk Vegetarian **-** $95PP

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

Songthaew Vegetarian **-** $120PP

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 (VG)
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
G Contains Gluten
N Contains Nuts
D Contains Dairy
V Vegetarian
VG Vegan

Something Sweet

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D)		13.5
Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D)		13.5
Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream (D) (G)		16.5
Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream. (D) (N)		18.5
Chocolate Chilli Brownie, Coconut Sorbet, Kaffir Lime Anglaise, Toasted Coconut (D) (G)		16.5
Espresso Martini		24.5
Affogato		10.5
Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (+$6) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black)		
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	9.5 | 54
NV All Saints Estate Rutherglen Muscat	Rutherglen, VIC	15.5 | 66

Something Sweet

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) 13.5

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D) 13.5

Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream (D) (G) 16.5

Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream. (D) (N) 18.5

Chocolate Chilli Brownie, Coconut Sorbet, Kaffir Lime Anglaise, Toasted Coconut (D) (G) 16.5

Espresso Martini 24.5

Affogato 10.5

Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (+$6) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black)

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 9.5 | 54

NV All Saints Estate Rutherglen Muscat Rutherglen, VIC 15.5 | 66