

*"Our menu is a modern interpretation of Thai and Bali cuisine; curated to share, as you would in South-East Asia. With sauces and curry pastes made by hand using traditional mortar and pestle. All products that you taste are sourced from as close to Bulimba as possible."*

### SMALLER

House Shucked Oyster - cashew nut green  
nahm jim \* 6 (ea), 34 (1/2dz)

Caramelised Pork & Prawn - pickled  
pumpkin \* 12 (2pce)

Caramelised Tofu - peanut, pickled  
pumpkin \* 10 (2pce)

Prawn Betel Leaf - coriander, roasted coconut,  
peanuts \* 14 (2pce)

Pomelo Betel Leaf - lemongrass, lime leaf,  
crispy shallot, chilli \* 12 (2pce)

Seared Duck Breast - steamed bao, hoisin,  
cucumber, green shallot 20 (2pce)

Pulled Green Jackfruit - steamed bao,  
fermented soybean, pickles 18 (2pce)

Beef Skewer - sate macadamia sauce,  
cucumber relish \* 24 (4pce)

Sticky Pork Skewer - sticky rice, tamarind  
roasted rice dressing \* 24 (4pce)

Crispy Enoki Mushroom - soy caramel, sticky  
rice, fried shallot 14

Yellowfin Tuna Larb - mint, coriander, roasted  
rice, crispy wonton ° 25

Chargrilled Lamb Ribs - fermented soybean,  
green almond, zucchini ar-jard 30 (5pce)

### LARGER

Crispy Pork Belly - babi kecap, ar-jard 35

Fried Half Chicken - sticky tamarind, chilli  
sauce \* 35

Massaman - chargrilled beef brisket, kipfler  
potato, cocktail onion \* 38

Turmeric Curry - coral trout, choko, betel, green  
mango, watercress \* 42

Red Curry - pumpkin, tofu, eggplant, Thai  
basil, chilli \* 34

Sticky Eggplant - asparagus, black vinegar  
dressing ° 24

### B A N G

### G U N

### SIDES

Steamed Silken Tofu - shiitake xo 16

Green Papaya Salad - heirloom tomatoes,  
snake bean, peanuts, chilli \* 14

Grilled Snow Pea - baby corn, seasonal fruit,  
sesame, tamarind dressing \* 14

Steamed Jasmine Rice \* 4 | 8

Steamed Coconut Rice \* 5 | 8

### DESSERT

Coconut Sorbet \* 6

Mixed Berry Tapioca - macadamia, coconut  
candy, kaffir lime \* 16

Dadar Gulung - pandan crepe, coconut,  
banana, chocolate 18

\* = Gluten free    ° = Gluten free on request

*Please note that public holidays incur a 15% surcharge. Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.*