

*"Our menu is **curated to share** and compromises of **contemporary Asian dishes**, with a strong focus on **Thai cuisine**. All produce that you taste is **locally sourced** from as close to **Bulimba** as possible. With sauces and curry pastes made by hand using **traditional techniques**."*

SMALLER

House Shucked Oyster - cashew nut green
nahm jim * 5.5 (ea), 30 (1/2dz)

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

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

Ma Hor Pork - caramelised pork & prawn,
wrapped in pickled pumpkin * 12 (2pce)

Ma Hor Tofu - caramelised tofu, peanut,
wrapped in pickled pumpkin * 10 (2pce)

Thai Ka-Nom Tokyo Crepe - spanner crab curry,
wild scampi caviar 24 (2pce)

Cold Tea Smoked Scallops - sago, ponzu,
grilled nori 25

LARGER

Crispy 'Borrowdale' Pork Belly - green nahm jim,
green apple salsa * 36

Chargrilled Ōra King Salmon - pickled beets,
snake bean, eggplant, balacan * 38

Seared Duck Breast - shiitake, mushroom xo,
green shallots 39

Sticky Eggplant - black vinegar dressing ° 16

CURRY

Green Curry - pumpkin, bamboo shoots, Thai
eggplant, basil * 34

Gang Hung Lay - wagyu beef cheek, ginger,
kipfler potato, macadamia * 42

Khao Soi Gai - free range chicken, yellow curry,
chilli jam, pickled mustard green ° 36

SIDES

Quinoa - cucumber, pickled baby carrot,
mushroom, coconut, pineapple dressing * 14

Snow Pea Salad - corn, seasonal fruit, sesame,
tamarind dressing * 14

Grilled Greens - caulini, broccolini,
mushroom sauce * 14

Steamed Jasmine Rice * 4 | 8

DESSERT

Coconut Sorbet * 6

Black Rice - mango, coconut crepe cake * 16

Taro Pudding - coconut butterscotch,
honeycomb * 16

* = *Gluten free* ° = *Gluten free on request*

*Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.
15% surcharge on public holidays, 10% surcharge on Sundays.*

TRUST THE CHEF

(Whole table participation required)

Trust Head Chef Arte Assavakavinpong and his 20 years of cooking experience from Bangkok, to Melbourne and finally to Brisbane.

Let our team know of any dietary requirements you have. Arte will then curate a seasonal and unique experience, often using specialty off-menu dishes.

\$65 per person

3 smaller plates, 1 larger plate, 1 curry, sides to share and dessert

\$80 per person

Premium Chef's banquet and dessert

TRUST THE BAR

(Must order from 'Trust the Chef')

Trust our bar and wine team with a curated beverage experience to pair with your 'Trust the Chef' dishes.

\$35 per person

Beer, wine or mocktail pairing

\$50 per person

Premium wine or cocktail pairing

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