

START YOUR JOURNEY HERE



NO SPLIT BILLS

Amex surcharge 1.65%
15% surcharge applies on public holidays

GOOD TIMES ARE BEST SHARED AND SO IS OUR FOOD.

STREET FOOD

- HALF SHELL SCALLOPS (EA)** – spiced crustacean oil or miso butter + shredded nori **GF** 4
– cooked each way (2) **GF** 7
- PORK AND CHIVE DUMPLINGS** – masterstock, enoki, green shallot 10
- GREEN CURRY CHICKEN DUMPLINGS** – fried w/ sambal 10
- THAI FISH CAKES** – nam jim gai **GF** 10
- PEKING PANCAKES** – fresh vegetables w/ satay, enoki, miso sesame sauce 10
BBQ duck, pickled cucumber, hoi sin, plum sauce 14
- CORN AND CORIANDER CAKES** – chilli ginger sauce **V** 12
- FRIED TOFU** – spicy ginger sesame sauce, crushed peanuts **V GF** 12
- KING SNAPPER SPRING ROLLS** – mustard leaf, nam jim wan 14
- SQUID TENTACLES** – flash fried w/ lemon white pepper dressing 14
- KOREAN FRIED CAULIFLOWER** – gochujang, pickled watermelon, sesame **V** 14
- KOREAN FRIED CHICKEN** – gochujang, sesame, green shallot 15
- KARAAGE CHICKEN** – garlic ginger marinade, mayo, iceberg **GF** 15
- LARB MOO** – ground spiced pork, sawtooth, chilli, lime, sugarloaf **GF** 16

CHARGRILL + OVEN

- YAKITORI** – garlic ginger tare, shichimi, sweet sesame soy 12
– king brown mushroom (3) **V GF** 14
– chicken + shallot (3) **GF** 16
– combination (4) **GF** 16
- BO LA LOT** – chargrilled lemongrass beef + pork wrapped in betel leaf 14
- ROAST PORK BELLY** – ssam jang, nam jim, chinkiang soy 20
- MARKET FISH** – caramelised, fresh herbs, dried shallot, charred pineapple **GF** 26
- BEEF SHORT RIB** – twice cooked, sticky sauce, thai herbs, nam jim **GF** 28

VEGETARIAN **V** GLUTEN FRIENDLY **GF** VEGETARIAN OPTION AVAILABLE **V**

RICE 3.5EACH
Steamed jasmine rice
Steamed brown rice

MONKEY SNACKS

- CHILLI LIME CASHEWS** **V GF** 5
- CHILLI PEANUTS** – dried anchovies, curry leaves **GF** 5
- PICKLED WATERMELON RIND** – sriracha salt **V GF** 6
- PRAWN CRACKERS** – tom yum salt 6
- EDAMAME** – master stock, sea salt, furikake **V** 6
- CRACKLING** – five spice salt **GF** 6
- KIMCHI CUCUMBER PICKLE** **GF** 8
- MIANG KHAM** – betel leaf bites 9
– momen tofu, coconut, peanuts **V GF** 10
– smoked chicken, thai herbs, peanuts **GF** 10
- WHOLE SCHOOL PRAWNS** – crispy fried, nuoc mam cham 10

TEMPLE STALL

- ASIAN GREENS** – wok tossed w/ soy, krachai, sesame **V GF** 10
- MORNING GLORY** – wok wilted w/ chilli, garlic, yellow bean **V** 12
- KALE** – sauteed w/ ginger, soy, sesame **V GF** 12
- GREEN PAPAYA SALAD** – carrot, snakebeans, tomato, peanuts, dried shrimp, chilli **V GF** 12
- WATERMELON AND POMELO SALAD** – mint, crushed cashews, chilli, nam jim **V GF** 12
- BOK CHOY** – house made XO sauce **GF** 12

CURRY + WOK

- YELLOW CURRY** – pumpkin, choi sum, lemongrass, turmeric, kaffir **V GF** 22
- GREEN CURRY** – broccolini, apple eggplant, potato, Thai basil, chilli **V GF** 22
– add chicken 26
- CHIANG MAI CURRY** – chicken, mustard leaf pickle, fried egg noodles 26
- PANANG CURRY** – slow braised beef cheek, choi sum, kaffir, peanuts **GF** 28
- JUNGLE CURRY** – wild caught snapper, snakebeans, cherry tomatoes, scud chilli **GF** 28
- RED CURRY** – bbq duck, lychee, apple eggplant, Thai basil **GF** 28
- SZECHUAN EGGPLANT** – stir fried w/ ginger, blackbean, tofu puff, shallot **V** 19
- CHICKEN AND CASHEW** – roast chilli paste, thai basil, coconut cream 20
- DRUNKEN NOODLES** – chicken, asian greens, egg, green peppercorns **V** 22

SWEET STALL

- VIETNAMESE COFFEE AFFAGATO** – house made coconut ice cream (add liqueur - 15) 7
- GOLDEN GAYTIME BAO** – ice cream, chocolate, caramel, malt cookie crumble 14
- SPICED APPLE DUMPLINGS** – cinnamon sugar, jaggery caramel, choice of CC ice cream 14
- CHOCOLATE AND CARDAMOM TART** – chilli honeycomb crunch, mandarin syrup 14
- LEMONGRASS AND KAFFIR LIME CREME BRULEE** – lime marmalade **GF** 14
- DESSERT SHARE PLATE** – selection of housemade desserts for two, three or four people 18/26/34
- HOUSE MADE ICECREAM** – coconut, condensed milk, vietnamese coffee, miso, jackfruit, yuzu sorbet 4EACH
- KARMA COOKIES** 50CENTS

Proceeds donated to local charity. Vote for your favourite charity each month on our facebook page.

BANQUET MENU

Entire table must participate.
Please advise of any dietary requirements.
Gluten free and vegetarian options available.

HAWKER BANQUET

- MIANG KHAM**
Smoked chicken, coriander, shallots, kaffir, peanuts on betel leaves
- FIVE SPICE SQUID TENTACLES**
Vietnamese mint, chilli, lemon pepper dipping sauce
- PORK AND CHIVE DUMPLINGS**
masterstock, enoki, green shallots
- CORN AND CORIANDER CAKES**
Chilli ginger sauce
- CHIANG MAI CURRY**
chicken, mustard leaf pickle, fried egg noodles
- WOK TOSSED VEGETABLES**
Asian greens, ginger, sesame
- STEAMED JASMINE RICE**
- ADD SPICED APPLE DUMPLINGS WITH COCONUT ICE CREAM \$5PP

\$38 PER PERSON

'HAPPINESS NEVER DECREASES BY BEING SHARED' BUDDHA

MARKET FEED

- MIANG KHAM**
smoked chicken, coriander, shallots, kaffir, peanuts, betel leaves
- HALF SHELL SCALLOPS**
cooked two ways
- LARB MOO**
ground spiced pork, sawtooth, chilli, lime
- KING SNAPPER SPRING ROLLS**
mustard leaf, nam jim wan
- MORNING GLORY**
wok wilted with chilli, garlic, yellow bean
- PANANG CURRY**
slow braised beef cheek, choi sum, kaffir, peanuts
- JASMINE RICE**
- DESSERT SHARE PLATE**
spiced apple dumplings, choc cardamom tart, lemongrass and kaffir brulee

\$58 PER PERSON

Our kitchen prepares meals containing soy, peanuts, tree nuts, dairy, eggs, gluten and seafood. While the utmost care is taken to minimise the risk of cross contamination, we cannot guarantee that any of our products do not contain traces of these foods.