

gluten free menu

betel leaf with fraser isle spannercrab 8ea

peanut, pomelo, coconut, rice cake, roe

bbq chilli sambal prawns 24

green chilli sambal butter, fresh lime, young coconut, rice

kingfish sashimi 22

dragon fruit and chilli lime mojo, spiced coconut, cassava crackers

10hr coconut braised beef (low gluten) 30

sweet fragrant curry, green beans, roasted coconut, peanuts, young coconut, kaffir lime, herbs, jasmine rice

sticky pork belly 24

chilli palm sugar, caramel, coconut, papaya salad, nahm jim, thai basil, kaffir lime, lemongrass, roasted rice

green chicken curry 28

cherry tomatoes, baby corn, kaffir lime, thai basil, crispy shallots, jasmine rice

crispy eggplant chips 18

szechuan caramel, herbs, fried garlic, sesame

beef pad see ew with chinese broccoli (gfo) 28

wok tossed master stock beef, oyster sauce, rice cakes, green chilli, baby corn, egg, fried onion

wood fired wagyu beef striploin 42

nahm jim, lime, roasted rice, crying tyger salad

crispy calamari (gfo) 16

red nahm jim, galangal mayo, roasted chilli salt

ocean trout roasted in tom yum paste 32

coconut kaffir lime curry, young coconut, lemongrass oil, thai basil, jasmine rice

sides

steamed greens, oyster sauce, ginger 15

papaya salad, peanuts, apple, nahm prik 15

lotus chips 10

chilli chicken salt fries, ranch 12

fried rice 15

wok tossed broccolini with blackbean 18

edamame, brown butter, nori salt 10

steamed rice 5

