



APPETIZERS *Served All Day*

- VO Chor Muang Flower Dumplings | 14**
Traditional thai flower dumplings, stuffed with chicken (2), pork (2) and veggie (1) seasoned filling with peanut, sweet radish, onion & cilantro
- Ballerina Wings | 15**
Fried, boneless chicken wings with tamarind-palm sugar sauce & tropical fruit salsa
- V Nam Jim Cauliflower | 14**
Cauliflower with herbal batter, served with spiced coconut leek sauce & nam jim aioli
- GF Seared Mango Tuna | 18**
Appy-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado
- GF VO Bechamel Taro Nachos | 16**
Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips
- Siam Sliders | 17**
3 uniquely different sliders with homemade buns:
 - Lemongrass chicken, green mango & red curry in a beetroot bun
 - Grilled prawn, lotus root, green mango & yellow curry in pumpkin bun
 - Grilled marinated pork, green mango & green curry in a spinach bun & asparagus with a red curry, basil, white wine hollandaise sauce
- GF VO Garlic Pepper Chicken Rolls | 14**
Chicken, lettuce, carrot, cucumber, onion, bell pepper & aioli, wrapped in rice paper, served with spicy herb sauce

DINNER *Served from 4 p.m. to Close*

- V King Oyster Mushroom Risotto | 22**
Tom kha broth risotto, grilled teriyaki mushrooms
- VO Fettuccine Scallop Pad Cha | 29**
Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce
- GF Seared Mango Tuna | 30**
Entrée-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado
- Arctic Char en Croute | 28**
Seared arctic char with green curry sauce & seasonal vegetables
- GF Halibut Ratatouille | 33**
Marinated pan seared halibut, served with a bell pepper ratatouille
- GF Massaman Lamb Shank | 38**
Braised, seasoned massaman lamb shank, served with hand mashed pomme purée, tamarind, carrot & broccoli
- GF Sablefish / Risotto | 39**
Lightly seared poached sablefish, served with portabella mushroom risotto
- Midnight Burger | 22**
Homemade burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad
- Fish & Chips | 22**
Beer battered cod, served with homemade taro & yam fries & our special dipping sauce

VO Vegetarian Options **GF** Gluten Free **V** Vegetarian

BRUNCH & LUNCH *Served from 11:30 a.m. to 4 p.m.*

- Midnight Burger | 22**
Homemade burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad
- Fish & Chips | 22**
Beer battered cod, served with homemade taro & yam fries & our special dipping sauce
- Belgian Waffle | 15**
With fruit & ice cream or bacon and maple syrup
- V Soufflé Pancake | 17**
Fluffy pancake & fresh fruit, topped with crème brûlée sauce
- GF Stuffed Omelette | 16**
2 Eggs, seasoned pork, onion, cilantro, bell peppers, garlic, served with garlic hash
- Menagerie French Toast | 15**
Pandan leaf custard & bacon bread, peach cream stuffed french toast with banana brûlée, topped with coconut caramel sauce & syrup
- Grilled Cheese Chicken Waffle | 17**
Waffle, fried BBQ chicken, cheddar, mixed greens, avocado herbal mayo & microgreens
- Hidden Gold Benny | 18**
Our take on eggs benedict, with a poached egg in a seasoned pork ball wrap served on bacon, lettuce & ham over herbal fries & asparagus with a red curry, basil, white wine hollandaise sauce
- VO Avocado Prawn Toast | 16**
Avocado, prawns, bacon seasoning, micro greens on homemade toast
- Paris Brest Sandwich | 17**
Thai herbal prawn filling with avocado, caramelized purple cabbage, served in a pastry bun

SOUPS & SALADS *Served All Day*

- Gang Liang Soup | 15**
Butter squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream
- V House Salad | 15**
Mixed greens, apple, grilled pineapple, red onion, cherry tomatoes, candied pecan, sliced almonds, cucumber, parmesan, avocado
 - Grilled lemongrass chicken (+5)
 - Breaded spicy fried chicken (+5)
 - Grilled prawns (3) (+5)
 - Extra avocado (1/2) (+4)

DESSERTS *Served All Day*

- Banoffee Crumble | 10**
Layers of banana, strawberry, cream & cookie crumble
- GF Poached Pear | 13**
A whole peeled pear poached in a red wine sauce with crème anglaise
- Coconut Crème Brûlée | 15**
Coconut milk, palm sugar, egg, pandan leaf
- Tropical Sundae | 12**

\$2 off: Glasses of wine
Five Roads Permanent Resident IPA
Locality Brewing Honey Lager
Hard Pressed Cider
\$10 off: Bottles of wine

HAPPY HOUR
THIS IS YOUR HAPPY PLACE

From
3 - 5 p.m.