



## 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 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, topped with swiss & mozzarella cheese

**Siam Sliders** | 17  
3 uniquely different sliders with homemade buns:  
• Lemongrass chicken, green mango & red curry in a beetroot bun  
• Grilled prawn, 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 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 & House Salad

**GF** **Halibut Ratatouille** | 33  
Marinated pan seared halibut, served with a bell pepper ratatouille

**GF** **Massaman Lamb Shank** | 45  
Braised, Massaman seasoned, premium grade 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 sauces

**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 brulée, 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

**Pannacota Cheesecake** | 12  
Strawberry, raspberry & mango panacotta cheesecake

**\$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.**