



## 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*

**GF 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

**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

**\$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.**

## 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 Brulée | 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