

BAR SNACKS

SALMON CEVICHE	15
<hr/> Chilli, ginger, lime, cucumber and puffed rice paper (GF/DF)	
CRAB ROLL	12
<hr/> Fennel and green papaya salad (GF/DF)	
PRAWN STICK	9
<hr/> On pineapple stick with a chilli-soy glaze (GF/DF)	
FRIED QUAIL	14.5
<hr/> Crispy vermicelli, soft-boiled egg and smoked chilli salt (DF)	
TOFU SAMROD	8.5
<hr/> Pickled daikon (V/GF/DF)	
VIETNAMESE VEGETABLE CRISPS	9.5
<hr/> Chickpea aioli and pea salt (V/GF/DF)	
SHITAKE MUSHROOM SPRING ROLLS	9
<hr/> Filled with shiitake and wood ear mushroom and hawthorn berry sauce (V/DF)	
FISH BALL	6
<hr/> Kaffir lime, red curry and sweet basil (GF/DF)	
CHICKEN DUMPLINGS	6.5
<hr/> Thai steamed chicken dumplings with golden shallots and thai herbs (DF)	
VIETNAMESE HAT PIE	7
<hr/> Pork, wood ear mushroom, vermicelli and pickled ginger sauce	
PORK BAO	10
<hr/> Cucumber, sesame leaf and tamarind sauce (DF)	
BUG BAO	14.5
<hr/> Squid ink tempura bug, thai basil and phrik nam	
CHEFS SELECTION PLATTER	49
<hr/> Serves 4	

