SMALL

Tom Yum Fried Peanuts (GF/N/VE)	6
Pacific Oyster Thai Hot Sauce, Lime (GF/SF/A)	7
Betel Leaf Green Banana Chilli Relish, Crispy Puffed Tofu (1) (GF/VG)	7
Betel Leaf House Pork Gon Tod, Pickled Green Mango, Chilli, Peanut, Coriander (1)	7
Hand Rolled Crab Spring Roll Seafood Nam Jim, Lettuce, Hot Mint (1) (SF/D/I)	13
Potato & Sweet Corn Fritter Pineapple, Cucumber & Peanut Ajaad (3) (GF/VG/N)	12
Crispy Chicken Wings Thai Red Chilli & Rice Vinegar Sauce, Curry Leaf (D)	18
Chicken Curry Puffs Pineapple, Cucumber & Peanut Ajaad (2) (D/N)	22

SALADS & COLD DISHES

Chicken Salad Pomelo, Coconut, Chilli, Lime, Asian Herbs, Ginger (GF)	19
Sour Pork Salad Lettuce, Chilli, Peanut, Ginger, Shallot, Lime (GF/N)	24
Kingfish Salad Tom Kha Sauce, Chilli Oil, Mint, Shallot, Ginger, Lime (GF)	26
Som Tum Green Papaya, Carrot, Chilli, Dried Shrimp, Peanut (GF/SF/N/I)	16
Grilled Beef Salad Coconut Dressing, Peanut, Chilli, Lemongrass, Ginger (GF/N)	25

FROM THE GRILL

Chicken Skewer Southern Golae Sauce, Coconut, Fried Garlic (3) (GF/SF)	18
Chicken Liver Skewer White Pepper, Soy, Coriander, Garlic (2)	12
Northern Pork Sausage & Grilled Pork Belly Nam Jim Jeaw (SF)	21
Lamb Skewer Soy, Coriander, Black Pepper, Clove, Nam Jim Jeaw (2)	20
250g O'Connor Black Angus Porterhouse Mint, Lemongrass, Chilli, Makrut Lime,	43
Shallots (GF)	
BANGKOK BANQUET	65pp
PREMIUM SIGNATURE BANQUET	85pp
EXPRESS LUNCH BANQUET	35pp

Please alert your server for any other allergies or dietary requirements
GF = Gluten Free **D** = Contains Dairy **N** = Nuts **SF** = Shellfish **VE** = Vegetarian **VG** = Vegan
Seafood Source **A** = Australian **I** = Imported **M** = Mixed

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WOK & FRIED

Duck Pad Kaprao Holy Basil, Chilli, Fried Egg, Rice (SF)	26
Crispy Pork Belly Stir Fry Cabbage, Chinese Broccoli, Garlic, Chilli (SF)	27
Pad Thai Chicken, Egg, Beansprouts, Peanut, Garlic Chives, Pickled Turnip, Lime (GF/N)	23
Basil Fried Rice Egg, White Pepper, Soy, Beansprout, Prik Nam Pla (VE)	18
Seafood Stir Fry Snake Beans Green Peppercorn, Krachai, Chilli, Garlic (SF)	32

CURRIES

Khao Soi Curry Grilled Chicken, Pickled Mustard Greens, Shallot, Fried Egg Noodle, Lime	27
Orange Curry Oyster Mushroom, Palm Heart, Kipfler Potato, Chaom (GF/VG)	22
Choo Chee Curry Prawn, Zucchini, Apple Eggplant, Green Peppercorn (GF/SF/I)	28

SIDES

Jasmine Rice (GF)	5
Pea Flower Sticky Rice (GF)	7
Asian Greens House Chilli Jam, Lime Leaf, Ground Rice (GF/SF/I)	9

DESSERT

Pandan & Coconut Rum Tiramisu Coconut Sorbet, Raspberry (D)	14
Toddy Palm Cake Thai Tea Ice Cream, Ube, Coconut, Strawberry (D)	14

$17 NOODLES - MON - FRI 11.30AM - 3PM

Wok-Fried Pork & Prawn Noodles | Mushroom & Tofu Flat Rice Noodles

Dry Tom Yum Egg Noodles with Pork & Prawn Dumpling

$28 TUESDAY STEAK - 11.30AM - 3.00PM, 5.00PM - LATE

250g O'Connor Black Angus Porterhouse, Thai fries, mixed leaf salad, Panang curry sauce

or tamarind & lemongrass Nam Jim

ADD A GLASS OF OUR ROTATING RED FOR $12 | 500ml $30 | Bottle $54

WINES

2026 Sul Fiume Prosecco, Murray Darling, VIC	14/69
2024 La Violetta ‘Spunk Nat’ Pét-Nat, Shiraz, Riesling, Great Southern, WA	75
2024 Paltrinieri ‘Radice’ Lambrusco di Sorbara, Emilia-Romagna, IT	85
MV Clover Hill Sparkling, Chardonnay, Pinots Noir & Meunier, Pyrenees, VIC	85
NV Ayala 'Brut Majeur' Champagne, Aÿ, FR	155
NV Billecart-Salmon Brut Rosé Champagne, Aÿ, FR	275
2025 Reed ‘White Heart’ Riesling, Central VIC	16/75
2025 Montevento Pinot Grigio, Veneto, IT	15/69
2025 Chalk Hill Fiano, McLaren Vale, SA	16/75
2025 Inkwell ‘Yellow’ Grillo (Skin Contact), McLaren Vale, SA	16/75
2025 Forest Hill Vineyard Chardonnay, Mount Barker, WA	16/75
2025 Table Wines ‘Grape Sweat’, Macabeo, Riverland, SA	15/69
2025 Poppelvej ‘Rå’ Greco (Skin Contact), McLaren Vale, SA	75
2025 Still Moon Cortese, Adelaide Hills, SA	78
2024 Momento Mori ‘Fistful of Flowers’ (Skins), Vermentino, Moscato Giallo, Heathcote, VIC	75
2024 Polperro Pinot Gris, Mornington Peninsula, VIC	95
2023 Domaine Servin ‘Le Pargues’ Chablis, Chablis, FR	145
2026 Rosalino Rosé, Riverland, SA	14/68
2024 Domenica Nebbiolo Rosé, Beechworth, VIC	78
2024 Cadet de la Bégude Collection Méditerranée Rosé, Provence, FR	18/85
2024 Spider Bill Pinot Noir, Adelaide Hills, SA	16/75
2025 Roots (Chilled Red), Merlot, Tinta Barocca, Touriga Nacional	15/69
Bendigo, VIC & Riverland, SA	
2025 Ada Wine Co. ‘Ernie’ Grenache, McLaren Vale, SA	17/78
2024 Larnook Shiraz, McLaren Vale, SA	16/75
2024 Koerner ‘The Hills’ Sangiovese, Adelaide Hills, SA	75
2024 Artuke Rioja, Tempranillo, Viura, Rioja, SP	70
2025 Coulter Gamay, Adelaide Hills, SA	79

COCKTAILS

Sawadee Kha! Four Pillars Rare Dry, Lime, Butterfly Tea, Lemongrass & Ginger Tea	23
Lychee Spritz Lychee Liqueur, Coconut Tequila, Prosecco, Lemonade	20/17
Coconut Pandan Mai Tai Lūla Coconut Rum, Pandan Liqueur, Orgeat, Lime	23
Banana Painkiller Hoxton Banana Rum, Pineapple, Coco Lopez Coconut, Lime	26
Yuzu & Makrut Lime Highball Makrut Lime White Rum, Yuzu Puree, Verjus, Lime	21
Sensual Peach Iced Tea Lūla Rum, Yellow Peach, Sencha Genmaicha Tea, Lemon	16
Tommy’s Margarita Espolòn Blanco Tequila, Triple Sec, Agave Nectar, Lime	24
Limoncello Spritz Solaro Limoncello, Prosecco, Soda	21
BKK Southside Dutch Rules Thai Gin, Lime, Thai Basil, Vietnamese Mint	26
Charred Pineapple Margarita Tequila, Cointreau, Charred Pineapple, Palm Sugar, Lime	24
Espresso Martini Vodka, Hot Brew & Cold Drip Coffee, Charged with Nitrogen	22
Negroni Gin Bitter Aperitivo & Sweet Vermouth	25
Rum Old Fashioned Diplomatico Mantuano, Tiki Bitters	26
Passionfruit Mojito Passionfruit, Lime, Mint, Soda (Non)	16
Bitter Italian Spritz Lyre’s Italian Spritz, Lyre’s Sparkling, Soda (Non)	17

BEERS

TAP	
Asahi Super Dry	14
Balter XPA	13
CANS & BOTTLES	
Singha Lager 630ml	17
Heaps Normal Quiet XPA (<0.5%)	10.5
Willie Smith’s Organic Apple Cider 330ml	15

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