



## Lunch lovers menu

Enjoy a starter and main or a main and dessert  
with a glass of house beer 39

### Starters

**Spicy Isaan calamari with ground roasted rice,**  
arugula and caramelised limes (GF)

#### Onion bhaji

house-made bhaji served on a coconut mint and pea puree (V)(GF)

#### Scorched cauliflower san choi bow

served with chilli, Asian herbs and fresh coconut (three pieces) (V)(GF)

### Main Course

#### Vodka flamed locally caught prawns

with coconut and sweet chilli sauce with crispy noodles

#### Duck confit khao soi lao

curry Myanmar, Laos and northern Thailand duck leg curry  
served with noodles lotus root and crispy roti

#### Pad ka-prao wok-fried beef

with Asian herbs, garlic, chilli, steamed jasmine rice topped with a fried egg

#### Wok-fried tofu

with black bean sauce, Asian greens and steamed jasmine rice (V)(GF)

### Desserts

**Seasonal Tropical North Queensland fruit plate (V)**

#### Raspberry and white chocolate mousse

served with fresh berries and local green-tea gelato

#### Five spice orange and chocolate tartlet

served with fresh berries and vanilla gelato