

THE EATS LIST

- DINNER -

Our dishes are made to share 'family style'. Gather your gang and enjoy our fresh, unique flavours.

BITES (PER PIECE)

OYSTER with nahm jim, coriander & crispy shallot (GF, NF, DF)	5.50
CHICKEN BETEL LEAF with roasted capsicum & eggplant relish (GF, NF, DF)	7.50
VEGETARIAN BETEL LEAF with caramelised coconut, mint & peanut (VEG, GF, DF)	7.50
LOBSTER BETEL LEAF with peanuts, coriander & roasted coconut (GF, DF)	9.50
SPICY FRIED CHICKEN BAO with sriracha mayo & pickled onion (NF, DF)	8.50
CRISPY PORK BELLY BAO with sichuan cucumbers & hoi sin (NF, DF)	9.50

FEED ME!

Our feed me menus are designed by our Head Chef Adam Woodfield. They include a selection of our favourite dishes and are designed to be shared and enjoyed together as a group.

\$50PP (MIN. 2 PEOPLE)

Perfect for small and large groups.

- 5 dishes
- 2 sides + 1 rice

\$60PP (MIN. 2 PEOPLE)

Our most delicious, sought-after dishes.

- 7 dishes
- 2 sides + 1 rice

SMALL PLATES

SIAMESE CASHEWS with spring onion & lime (DF)	8.50
SON-IN-LAW EGGS with sweet yellow bean sauce & green mango (2pcs) (V, NF)	12.50
BO LA LOT with butter lettuce, herbs, pickles & nouc cham (4pcs) (GF, NF, DF)	12.50
MIXED VEGETABLE SPRING ROLLS with butter lettuce, herbs & chilli soy dipping sauce (4pcs) (VEG, NF, DF)	12.50
SPICY PORK SPRING ROLLS with butter lettuce, herbs & nouc cham (4pcs) (NF, DF)	12.50
SPICED EGGPLANT + CAPSICUM ROTI with minted cashew cream (VEG, DF)	13.50
LAMB + CUMIN ROTI with ard jard relish (DF)	16.50
STEAMED PRAWN + GINGER DUMPLINGS with sichuan oil & prickly ash (4pcs) (NF, DF)	14.50
CRISPY DUCK + SHITAKE WONTONS with sweet chilli sauce & Vietnamese mint (4pcs) (NF, DF)	16.50
CORN + KALE FRITTERS with shiso leaf, sweet & sour sauce (4pcs) (VEG, NF, DF)	16.50
HIRAMASA KINGFISH with cashew praline, nahm jim & micro shiso (GF, DF)	18.50
SALT + PEPPER SQUID with Vietnamese dipping sauce (GF, NF, DF)	19.50
DIY BBQ DUCK SPRING ROLLS with pineapple, vermicelli noodles & chilli soy vinegar (8pcs) (NF, DF)	22.50

SALADS

WATERMELON SALAD with cucumber, thai basil, mint, & chilli lime dressing (VEG, GF, NF, DF)	18.50
BANG-BANG CHICKEN SALAD with bean sprouts, coriander & sesame dressing (GF, DF)	20.50
CRISPY BARRAMUNDI SALAD with coconut, herbs, cashews & nahm jim dressing (GF, DF)	23.50

LARGE PLATES

FRAGRANT EGGPLANT with sichuan pepper, pickled chilli & coriander (VEG, GF, NF, DF)	24.50
SPICED PUMPKIN + SHALLOT YELLOW CURRY with pickled ginger (VEG, GF, NF, DF)	26.50
CRISPY PORK with plum sauce, fried shallot coriander & nahm pla prik (NF, DF)	26.50
BEEF CHEEK + POTATO MASSAMAN CURRY with ard jard relish (GF, DF)	28.50
BLUE EYE COD + BABY CORN SOUTHERN CURRY with thai basil (GF, DF, NF)	32.50
SICHUAN ½ DUCK with chinese black vinegar, ginger & fried garlic (GF, NF, DF)	36.50
RIB EYE with pickled garlic nouc cham, thai basil & peanuts (GF, DF)	36.50
SALTED LAMB RIBS with chilli scuds, coriander, shallot & lime (GF, NF, DF)	42.50
CARAMELISED LAMB SHOULDER with herb salad & nahm pla prik (GF, NF, DF)	42.50

SIDES

JASMINE RICE (VEG, GF, NF, DF)	5.50
COCONUT RICE (VEG, GF, NF, DF)	6.50
BROWN RICE + LEMONGRASS (VEG, GF, NF, DF)	6.50
PLAIN ROTI (VEG, NF, DF)	10.50
SIAMESE WATERCRESS with yellow bean & fried garlic (NF, DF)	14.50

LIKE IT? LOVE IT? SHARE IT.

@thegeorgeoncollins #thegeorgeoncollins