

THE EATS LIST

- LUNCH -

\$25PP Lunch tray with a variety of tastes
 + Pickled Vegetables
 + Mixed Veggie Spring Roll
 + Bo La Lot
 + Beef Massaman Curry
 + White Fluffy Steamed Rice

COM PHAN

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.

\$35PP (MIN. 2 PEOPLE)

Express, on-the-go lunch with a bang.
 - 4 dishes
 - 1 side + 1 rice

\$50PP (MIN. 2 PEOPLE)

Perfect for small and large groups.
 - 5 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.

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