

## small bites

Betel Leaf with Salmon, Lemongrass, Chilli and Kaffir Lime  
ea \$5.50

Watermelon, Sticky Pork and Prawn Relish  
ea \$5.50

Oyster with Cucumber, Shallot and Green Chilli  
ea \$4.50

Harvey Bay Scallop with Smoked Trout, Shiso, Green Mango and Crispy Tumeric  
ea \$6.00

Crispy Five Spice Quail  
ea \$11.50

Corn and Chive Fritters with Tamarind Caramel and Shredded Cabbage  
3 *pce* \$12.00

Steamed Chicken, Lup Cheong and Water Chestnut Dumplings with Chilli Vinegar Dipping Sauce  
3 *pce* \$13.50

Steamed Beef, Shitake and Ginger Dumplings with Sticky Star Anise Soy Dipping Sauce  
4 *pce* \$13.50

Lamb Ribs with Lemongrass, Cumin Seeds and Chilli  
*bowl* \$13.50

Prawns Filled with Spicy Pork and Sweet Chilli Dipping Sauce  
3 *pce* \$15.00

## dishes to share

Prawn, Pork, Green Papaya, Peanut, Fresh Herb and Nuoc Cham Salad  
*small* \$21.00 *large* \$29.00

Chicken, Spanner Crab, Pomelo, Lemongrass, Chilli, Mint, Grated Coconut Salad  
*small* \$22.00 *large* \$31.00

Rockling, Watermelon, Coriander, Cucumber Salad with Tamarind, Chilli Dressing  
*small* \$22.00 *large* \$31.00

Minced Wagyu Beef Stir Fried with Thick Rice Noodles, Snow Peas, Holy Basil, Rice Paddy Herb, Black Pepper  
*small* \$21.00 *large* \$29.00

Pork Belly with Chilli Caramel, Black Vinegar, Cabbage and Mint Salad  
*small* \$22.00 *large* \$33.00

Beef Cheeks with Peanuts, Vietnamese Mint and Mushrooms  
*small* \$22.00 *large* \$32.00

Calamari Stir-Fried with Sugar Peas, Baby Corn, Chilli and Coriander  
*small* \$21.00 *large* \$30.00

Chicken with Lemongrass, Chilli, Radish, Sesame and Coriander  
\$29.00

Veal Meatball Red Curry with Pineapple, Sweet Potato, Shredded Betel Leaf  
*small* \$22.00 *large* \$31.00

Prawn filled Banana Chillies with Rich Yellow Curry and Cucumber Relish  
\$32.00

Wild Barramundi with Sugar Peas, Baby Corn and Spicy Coconut, Lemongrass Broth  
\$35.00

Roast Duck with Mandarin, Snowpeas and Master-stock Reduction  
*half* \$34.00 *whole* \$52.00

Slow Roasted Lamb Shoulder with Soy, Lemon and Green Onion (for 3 people or more)  
\$52.00

Steamed Jasmine Rice  
Charge Per Person \$3.00

## vegetarian options

Betel Leaf with Smokey Eggplant, Chilli, Lemongrass, Coriander and Grated Coconut  
ea \$5.50

Eggplant, Tofu, Spinach Stir Fried with Hot Bean Paste, Soy, Garlic and Sesame  
*small* \$20.00 *large* \$28.00

Gailan, Garlic Stems, Sugar Peas, Oyster Mushrooms, Snowpeas, Stir-Fried with Cashews and Chilli Paste  
*small* \$18.00 *large* \$26.00

Potato, Cauliflower, Pinapple, Peanut and Pumpkin Massaman Curry  
*small* \$20.00 *large* \$26.00

## dinner banquet

### Course 1

Betel Leaf with Salmon, Lemongrass, Chilli and Kaffir Lime

Oyster with Cucumber, Shallot and Green Chilli

Lamb Ribs with Lemongrass, Cumin Seeds and Chilli

### Course 2

Rockling, Watermelon, Coriander, Cucumber Salad with Tamarind, Chilli Dressing

Pork Belly with Chilli Caramel, Black Vinegar, Cabbage and Mint Salad

### Course 3

Beef Cheeks with Peanuts, Vietnamese Mint and Mushrooms

Wild Barramundi with Sugar Peas, Baby Corn and Spicy Coconut, Lemongrass Broth

### Course 4

Passionfruit Cream with Peanut Praline and Coconut Ice Cream

### \$55 per Person (Minimum 2 Persons)

Vegetarian Banquet Available on Request

*Please note*

*Tasting Banquet applies to the entire table only.*

*Tables 12 and over must go on the Tasting Banquet Menu.*

*Whilst all care is taken, Red Spice Road cannot guarantee any of its products are free of shellfish or nuts.*