

Lunch a-la-carte

Lunch – Daily 12-3pm

SMALL PLATES

Betel leaf, chopped prawn, peanut, pomelo, herbs SGN	6.5
Korean beef tartare, kohlrabi, sesame, pine nuts, quail egg, crispy potato N	7
Corn fritter, tomato kasundi, coriander, lettuce V	6.5

MEDIUM PLATES

Crispy smoked chicken wings, Thai style barbeque sauce, coriander	19
Sticky sweet & sour cumin lamb ribs G	20
Smashed green papaya, tomato, snake bean, chilli, peanut, herb salad YGN	23
- add chicken GN	28
- add squid GN	30

LARGE PLATES

Duck, hor fun noodles, snake beans, red pepper, gailan, chilli bean sauce	32
Fried eggplant, fragrant hot & sour sauce, sesame, Sichuan pepper YG	29
Five-spice pork belly, chilli caramel, apple slaw, black vinegar G	37
Crispy skin chicken, green curry, apple eggplant, baby corn SG	33
Beef cheek red curry, pumpkin, snake beans, basil SG	33
Steamed jasmine rice YG	2pp

This is a selection of our dinner a-la-carte menu

V Vegetarian, Y Vegan, N Contains Nuts, G Gluten Free S Contains Shellfish

All credit card payments will incur a 1.6% processing fee.
Please note a 10% surcharge is added on all public holidays

Want to try making our dishes at home?
Ask about our range of cookbooks

Express Lunch

Our lunch menu changes fortnightly and is available daily from 12-3pm

6 items- \$36.00pp starter + all 5 share plates
4 items- \$29.50pp starter + choice of 3 share plates

Add a glass of house white or red wine or one of our Iced Teas for \$7

TO START

Betel leaf w/ barramundi, chilli, lemongrass, herbs G

SHARE PLATES

Buddha's bang bang noodle salad -
spicy yellow noodle, carrot, white radish, choy, sesame, green onion Y

Spicy squid, kohlrabi, green papaya, green onion, rice paddy herb G

Balinese chicken curry, potatoes, tomatoes, crispy shallots G

Wagyu beef Ma Po tofu, soy, Sichuan pepper, green onion, sesame

Five spice pork belly, apple slaw, chilli caramel G

Includes Jasmine rice

Hungry for more?

Choose an add on from below or have everything
on this menu with our \$48pp 9 item Longer Lunch

SMALL PLATES

(\$5PP EACH)

Crispy pig's ear, cucumber kimchi, ssamjang mayo

Steamed oyster, lup cheong, ginger, green onion S

DESSERT

(\$8PP)

Coconut water tapioca, passionfruit cream, cashew praline,
caramel popcorn, pandan ice cream VNG

Vegetarians, gluten free, nut allergies & most other dietaries
will be catered for with appropriate substitute dishes

This menu changes frequently. Next change is 13th April

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