

Vegetarian (V) and Vegan (VG) options *Menu*

Entree

Vegetarian Spring Rolls (VG) (3) Cabbages with carrot and vermicelli noodle served with sweet and sour sauce	7.9
Shallot Pancakes (V) Chinese chive puff pastry	8.9
Salt & Pepper Eggplant OR Tofu (VG) Lightly coated in flour, stir-fried with fresh chilli, Murray River pink salt, pepper and chopped spring onions	9.9

Mains

Cashew Nuts (V) (VG) Seasonal vegetables with tomatoes and roasted cashew nuts in sweet & sour sauce	18.9
Teriyaki Vegetables Japanese style thick caramelise sauce with a dash of wine and served on a sizzling plate	19.9
Thai Basil Vegetables (V) (VG) (medium) Thai style vegetables stir fried with chilli and fresh basil leaves	19.9
Mongolian Vegetables (V) (GF) Served with homemade traditional Thai red curry paste and potatoes	21.9
Thai Chilli Vegetables (V) A popular thai spicy dish with fresh basil, chilli and brown onion	19.9
Black Beans (V) Stir fry in black beans sauce and onions	19.9
Vegetarian Long Song (V) Thai style crushed roasted peanut satay sauce stir fried and served on steamed green vegetable	19.9

Curries

Kang Kiew Vegetables (V) Traditional green curry with fresh eggplant	19.9
Choo Chee Vegetables (V) (GF) Authentic thai red curry, coconut milk, palm sugar in fresh basil leaves	19.9

Rice & Side Dishes

Fried Rice (V) (VG) rice with seasonal vegetables & spring onion	14.9
Singapore Hokkien Mee (V) Stir fried yellow egg noodles with fried onion and bean spouts	15.9
Char Kway Teow (V) (VG) Flat rice noodles with Chinese vegetable and bean spouts	16.9
Pad Thai (V) (GF) Thai street rice noodles with chives, bean spout, tofu and crushed nuts	19.9
Bowl Of Steamed Vegetables (GF) Mixed vegetables	8.9
Mixed Vegetables Stir fry (GF)	12.9