



SMALLS TAKE AWAY MENU

DUMPLINGS X 3 (ALL SERVED WITH BLACK VINEGAR SOY SCE) \$14

* PORK & PRAWN

* CHICKEN & SHITAKE MUSHROOM

* LAMB

CRISPY POPCORN CHICKEN \$16

Served with spicy dipping sauce

BANG BANG CHICKEN (VGO) (GFO) \$16

Poached chicken w/ snow peas, beans shoots & spicy sesame sauce

JAPANESE CALAMARI (GFO) \$18

Spiced Nori seasoning, sesame seeds w/ pickled veg salad & sracha kewpie

CRISPY EGGPLANT & TOFU (VQ) \$16

Deep fried in xanthan gum batter w/ Sichuan pepper Tofu & a fragrant sauce

DIY BOARD \$18

Served w/ Asian slaw, aromatic herbs, pickled cucumber & Bao buns x3

* Soft shell crab - spicy sesame sauce

* Panko crumbed Chicken - sracha kewpie

*VGO/GFO denotes Vegan /Gluten free Option available please specify on ordering



MAINS TAKE AWAY MENU

SPICY PORK & PRAWN STIRFRY \$28

HOKKIEN NOODLES W/ SESAME SEEDS & ASIAN GREENS

CHIKEN & PRAWN NASI GORENG (VGO) \$28

Fried rice w/ Asian vegetables, prawn crackers & fried egg

VIETNAMESE PORK & PEANUT CURRY \$26

w/ Sracha, mint, Coriander & sour cream

BEEF MASSAMAN CURRY (VGO) (GFO) \$28

Braised beef w/ kipfler potatoes, five spiced peanuts, coriander & coconut cream

THAI RED CHICKEN CURRY \$28

w/ eggplant & Asian vegetables, basil & coconut cream

SPICED CUMIN LAMB (VGO) \$28

Slow cooked lamb w/ cherry tomatoes & celery topped w/ coconut milk

EXTRA SIDES

* Steamed rice \$6

* Roti bread w/ spiced yoghurt \$6

*VGO/GFO denote Vegan/Gluten Free Option Available please specify on ordering

please note our dishes may contain traces of nuts