

## Small Plates

<b>Betel Leaf...</b>	
dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)	\$9
miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf)	\$9
<b>Burrata</b>	\$21
tomatoes, capsicum chilli jam, chinese donut (nf, veg)	
<b>Prawn Toast</b>	\$21
green talay mayonnaise, herb salad (nf, sy, sf)	
<b>Hanoi Pork Spring Rolls (2)</b>	\$12
vermicelli, wood ear mushroom, fermented chilli nuoc cham (nf, df, sy, sf)	
<b>School Prawns</b>	\$18
salt, vinegar, crispy shallots, garlic (sf, nf, df)	
<b>Dumplings</b>	
prawn and ginger, XO Sauce, scallions, garlic (nf, sy, sf)	\$19
green vegetable, lemongrass, sichuan sauce, peanuts (v, df, sy)	\$19
<b>Bao</b>	
fried green tomato, chilli dressing, coleslaw (sy, veg, nf)	\$9
sticky fried chicken, chilli remoulade, coleslaw (nf, sf, sy)	\$10
pork belly, hoisin, pickled red cabbage, spiced mayo (sy, nf)	\$10

## Medium Plates

<b>Kingfish Ceviche</b>	\$28
avocado, watermelon salsa, green talay, black sesame cracker (df, gf, nf)	
<b>Tuna Tartare</b>	\$28
wild rice, salted chilli, egg yolk, prawn cracker (nf, df, sy)	
<b>Miso Glazed Octopus</b>	\$26
pickled onions, tofu cream, lime (nf, df, gf, sy)	
<b>Sticky Mekhong Lamb Ribs</b>	\$28
mekhong Thai whiskey, shallots, garlic, herbs (nf, df, sy)	
<b>Sambal Spiced Chicken Wings</b>	\$25
caramelised onions, chilli, scallions, shallots (sy, nf, df)	
<b>Tea Leaf Salad</b>	\$24
wombok, tomato, crushed peanuts, black sesame (v, gf, df, sy)	
<b>Isan Aromatic Chicken (3)</b>	\$24
sticky rice, Thai basil, lime, coriander, lettuce cups (nf, df, gf)	
<b>Seared Beef Salad</b>	\$24
green papaya, cucumber, shiso, nam jim (nf, df, gf)	

## Large Plates

<b>Tiger Prawn Pad Thai</b>	\$38
egg, tofu, tamarind, garlic chives (gf, df, sy, sf)	
<b>Vegetarian Pad Thai</b>	\$33
egg, tofu, peppers, crispy garlic, chilli (gf, df, sy veg)	
<b>Seafood Fried Rice</b>	\$28
prawns, scallops, chilli sambal, fish roe (sf, gf, sy, nf)	
<b>Soft Shell Crab</b>	\$36
pepper butter, corriander, butter lettuce (gf, nf, sf)	
<b>Barramundi</b>	\$32
banana chilli, lemongrass, lime, banana leaf (nf, df, gf)	
<b>Pork Belly</b>	\$32
Viet slaw, caramel, black vinegar (nf, df, gf, sy)	
<b>300g Angus Scotch Fillet</b>	\$48
nam jim jaew, cooked medium rare (gf, df, sy)	
<b>Yellow Tofu Curry</b>	\$32
tofu, eggplant, sweet potato, taro crisps, pickled onion (v, df, gf, nf)	
<b>Green Chicken Curry</b>	\$36
Dutch carrot, kipfler potato, Thai basil (gf, nf, df)	
<b>Red Duck Curry</b>	\$36
lychee, eggplant, curry leaves (gf, nf, df)	

## Sides

<b>Jasmine Rice</b>	\$4.50
<b>Roti</b>	\$9
peanut satay sauce (v, df, sy)	
<b>Wok Tossed Greens</b>	\$14
garlic, oyster sauce (nf, df, sy, sf)	
<b>Kung Pao Brussel Sprouts</b>	\$14
sichuan pepper, honey, peanuts (gf, df, sy)	

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**All groups of 8+ are required to dine on one of our banquet menus, please see on back of the menu.**

(V) **Vegan** | (VEG) **Vegetarian** | (GF) **Gluten Free** | (DF) **Dairy Free**  
(NF) **Nut Free** | (SF) **Contains Shellfish** | (SY) **Contains Soy**

**On Public Holidays a 15% Surcharge will be added to your bill.**

**No split bills.**

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Designed to bring people together, our menu features an enticing array of delectable dishes meant to be savoured in the company of friends and loved ones. Select a few dishes from each section to curate the perfect dining experience meant for passing and sharing, where every bite sparks conversations and creates unforgettable moments.

**THE GEORGE**  
ON COLLINS

**\$75 per person** - minimum 2 people

**Betel Leaf** miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf)

**Tod Mun Pla** cucumber, chilli sauce, furikake (df, gf, nf, sf)

**Sticky Mekhong Lamb Ribs** shallots, garlic, herbs (nf, df, sy)

**Yellow Curry** tofu, eggplant, sweet potato taro crisps, pickled onion (v, df, gf, nf)

**Pork Belly** Viet slaw, caramel, black vinegar (nf, df, gf, sy)

**Black Pepper Wagyu** capsicum, scallions, garlic shoot (nf, df, sy, sf)

**Jasmine Rice**

**Mango And Coconut Bavarois** white chocolate chantilly, honeycomb (veg, nf, gf, contains gelatin)

**\$85 per person** - minimum 2 people

**Betel Leaf** dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

**Sticky Mekhong Lamb Ribs** shallots, garlic, herbs (nf, df, sy)

**Prawn Toast** green talay mayonnaise, herb salad (nf, sy, sf)

**Kingfish Ceviche** avocado, watermelon salsa, green talay, black sesame cracker (df, gf, nf)

**Green Chicken Curry** dutch carrot, kipfler potato, Thai basil (gf, nf, df)

**Sichuan Chicken Stir Fry** capsicum, spring onions, sesame (sy, sf, nf)

**Pork Belly** Viet slaw, caramel, black vinegar (nf, df, gf, sy)

**Roti** peanut satay sauce (v, df, sy)

**Jasmine Rice**

**Mango And Coconut Bavarois** white chocolate chantilly, honeycomb (veg, nf, gf, contains gelatin)

**\$105 per person** - minimum 4 people

**Betel Leaf** dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

**Sticky Mekhong Lamb Ribs** shallots, garlic, herbs (nf, df, sy)

**Prawn Toast** green talay mayonnaise, herb salad (nf, sy, sf)

**School Prawns** salt, vinegar, crispy shallots, garlic (sf, nf, df)

**Tuna Tartare** wild rice, salted chilli, egg yolk, prawn cracker (nf, df, sf, sy)

**Green Chicken Curry** Dutch carrot, kipfler potato, Thai basil (gf, nf, df)

**300g Angus Scotch Fillet** nam jim jaew, cooked medium rare (gf, df)

**Pork Belly** viet slaw, caramel, black vinegar (nf, df, gf, sy)

**Seafood Fried Rice** prawns, scallops, chilli sambal, fish roe (sf, gf, sy, nf)

**Roti** peanut satay sauce (v, df, sy)

**Jasmine Rice**

**Mango And Coconut Bavarois** white chocolate chantilly, honeycomb (veg, nf, gf, contains gelatin)

