

- RIN SURA TOUR -

Explore a variety of Rin Sura food with our chef's selection of
5 or more popular menu items including special dishes from the chef [Min 2 people]

42 pp

- SHARING WITH FRIENDS -

EDAMAME BEAN SNACKS [VO]	8	FRIED SQUID	16
with miso butter		with burnt red chilli nam jim and lime	
TASMANIAN SALMON 	16	MASSAMAN WAGYU MEAT BALLS (4PC) 	16
ceviche with green chilli nam jim and passion fruit		with crushed nuts and sweet potato crisps	
GRILLED RARE BEEF 	16	SAN CHOI BAO GAI   	14
with hot & sour dressing and asian herbs		with southern Thai hot chicken mince and lettuce	
PAN FRIED CHIVE FRITTATA (6PC) [M] 	11	PORK HOCK BAO (2PC) [G]	13
with Thai chilli vinegar dressing		with sweet hoisin, slaw and pickled veg	
PRAWN DUMPLINGS (6PC) [G]	12	FRIED TOFU BAO (2PC) [V] [G]	11
with caramel ginger soy		with garlic aioli, slaw and pickled veg	
FU*K TONG ARANCINI (4PC) 	13	GREEN SQUID  	14
pumpkin aranchini with tom yum mayo		with dill, asian herbs and lime green chilli nam jim	
VEGETARIAN SPRING ROLLS (4PC) [G]	8	BBQ DUCK SALAD 	14
with homemade sweet chilli sauce		with asian herb, smokey burnt chilli and roasted ground rice	
GRILLED KING PRAWNS (2PC) 	16	SATAY CHICKEN SALAD	14.5
with tom yum dressing, lemongrass and lime leaves		with mild peanut dressing, fresh chilli, asian slaw and cassava crackers	
PAPAYA SALAD [M]  	12	LARB MUSHROOM SALAD [M] 	13
with crushed nut and burnt hot chilli		with mixed asian mushroom, roasted ground rice, chilli, herbs and lettuce cups	
TWICE COOKED WIGGLE WINGS (6PC)  	14	YUM SEAFOOD SALAD 	15
chicken wings with caramelised sriracha and shallots		with barramundi, squid, crispy green apple, lime leaves and cashew nut	
ROASTED MISO PUMPKIN [M] 	13		
with coconut red curry and sweet potato crisps			

 Popular dishes

 Spicy dishes

[VO] Vegan Option | [M] Vegan | [G] Contain Gluten

- Please advise staff of any allergies or special dietary requirements.
- 10 % surcharge applies on public holiday.
- surcharge on card payments

- SLIGHTLY BIGGER -

BBQ SALMON 🌶️	22
with eggplant, Chiang Mai relish and herb salad	
TRADITIONAL PAD THAI 🍲	26
with BBQ king prawns, crushed nut and roasted chilli	
TOFU PAD THAI [V]	19
with fried tofu, bok choy, baby corn, crushed nut and roasted chilli	
E-SAAN OM MUSHROOM CURRY [V] 🌶️🌶️ 🍲	18
jungle style with lime and chilli	
FIVE SPICE PORK HOCK 🌶️	23
with crazy chilli garlic basil paste, baby corn and green bean	
STEAMED BARRAMUNDI	24
with ginger broth, soy and bok choy	
BBQ CHICKEN 🌶️	19
with green papaya salad and hot & sour dressing	
SMOKEY WOK FRIED MUSSELS	18
with kaffir lime, lemongrass, chilli and Thai basil	
ROASTED RED DUCK CURRY 🌶️	24
with three fruits and hot red curry	
VEGETABLE & TOFU RED CURRY [V] 🌶️	18
with three fruits and hot red curry	
GREEN CURRY BBQ CHICKEN 🌶️	22
with green bean, basil baby corn and apple eggplant	
VEGETABLE & TOFU GREEN CURRY [V] 🌶️	18
with green bean, basil baby corn and apple eggplant	

- ON THE SIDE -

KHAO PAD [V]	14
street style Thai fried rice with egg, Chinese broccoli and prik nam pla condiment (add chicken 4.5)	
MIX GRAIN RICE [V]	4.5
jasmine rice and riceberry	
ROTI WITH HOMEMADE PEANUT SATAY [G]	8.5
BOK CHOI, MIXED MUSHROOMS AND GINGER SOY [V]	9
GRILLED BROCCOLINI WITH GARLIC AND CHILLI [V]	9

- SWEET -

MILO SUNDAY [V]	12
coconut, strawberry sorbet and toasted banana	
COCONUT PUDDING [V] [G]	12
with fruit sorbet and smoky coconut caramel	
MANGO STICKY RICE [V] [G]	12
with coconut dressing	

LUNCH MENU IS COMING SOON