

TUE - SUN 6:30PM - 10PM

CRESCENT

OYSTERS

FRESH COFFIN BAY OYSTER, WITH ESHALLOT, LIME, CHILLI, COMPRESSED GRAPES & CORIANDER
#9.5 EACH

SALMON BETEL LEAF

TASMANIAN HOUSE SMOKED SALMON, BETEL LEAF, CARAMELISED COCONUT, CHILLI & LARDO
#6.5 EACH

BONE MARROW

GRILLED GRASS-FED SHINBONES, FERMENTED PEPPER RELISH & CRACKERS
#15

CHICKEN RIBS

FRIED CHICKEN RIBS WITH SPICED POWDER
#15

PRAWNS & PORK

PRAWNS, PORK, SALTED EGG YOLK, COCONUT RELISH, PICKLED CHILLI & PRAWN CRACKERS
#15

KINGFISH CRUDO

CURED HIRAMASA KINGFISH TATAKI, SESAME MAYO, JALAPENO, YUZU KOSHO, SMOKE JELLY AND CORIANDER
#18

TWO WAY CHICKEN SKEWER

CHARCOAL BBQ CHICKEN WITH THAI TOMATO SALSA, LEMON MAYO AND GREEN
#6.5 EACH

HALF MOON

PAD THAI

THIN RICE NOODLES, PRAWNS, BACON, CHINESE BROCCOLI, CHERRY TOMATOES & BASIL
#22

STIR-FRIED ZUCCHINI & PUMPKIN

ZUCCHINI, PUMPKIN & EGG
#16

TOFU CASHW NUT

STIR FRIED SILKEN TOFU WITH CHILLI JAM SHALLOTS, DRIED CHILLI
#16

EGG PANCAKE

CRISPY THIN PANCAKE, STUFFED WITH PORK AND PRAWNS, CARAMELISED COCONUT, CORIANDER & BEAN SPROUTS
#20

CRAB FRIED RICE

CRAB, SHALLOTS & BEAN SPROUTS. SERVED WITH PICKLED SMOKED CHILLI SAUCE
#28

FULL MOON

BEEF RIBS

72-HOURS BRAISED JACK'S GREEK BEEF RIBS, TAMARIND GLAZE, SEMI DRIED TOMATO, DRIED CHILLI & WATERPRESS
#38

SNAPPER

FRIED WHOLE SNAPPER, GREEN PAPAYA SALAD, DRIED SHRIMP POWDER, CHERRY TOMATOES, CASHEW NUTS
#38

DUCK

AYLESBURY DUCK CONFIT WITH PANANG CURRY & ROAST PUMPKIN
#36

SURF & TURF

JACK'S CREEK BLACK ANGUS BEEF SIRLOIN & OCTOPUS CONFIT, STIR-FRIED WITH BASIL, CHILLI & FRIED EGG
#34

CRISPY PORK BELLY

PORK BELLY WITH SPICY PASTE, BASIL SNAP, GALANGAL,
BASIL & PEPPER CORN
#32

PORK HOCK

CARAMELISED PORK HOCK, GREEN APPLE SALAD, PEA NUT,
CORIANDER WITH CURRY LAKSA SAUCE
#32

GREEN CURRY

WITH FISH, WINTER MELON, FRIED ANCHOVIES & BASIL
#32

OXTAIL SOUP

CLEAR BROTH WITH CHILLI, LEMONGRASS, LIME LEAVES, FLAT LEAF CORIANDER & FRIED SHALLOTS
#28

THE SIDE

STEAMED THAI JASMINE RICE

#5

SILKEN TOFU

DEEP-FRIED SILKEN TOFU WITH SOY BROTH
#7

BOK CHOY

STIR-FRIED BOK CHOY WITH SHIITAKE MUSHROOM, FERMENTED TOFU & GINGER SAUCE
#7

CHINESE BROCCOLI

STEAMED CHINESE BROCCOLI WITH OYSTER SAUCE
#7

OVER THE MOON

FLY ME TO THE MOON

ACTIVATED CHARCOAL CHOCOLATE, THAI TEA MOUSSE, LEMON CARAMEL GEL, HONEY CANDY, CREAM CHEESE
#22

THAI PANNA COTTA

COCONUT PANNA COTTA WITH WATER CHESTNUT RUBIES & COCONUT MILK & COCONUT NITRO
#14

GREEN APPLE SORBET

GREEN APPLE SORBET, LYCHEE GRANITA, RIBURBO COMPOTE, ROSELLA & HIBISCUS FLOWER
#10

GROOT AFTER MOON (LIMITED PER DAY)

MATCHA MOUSSE, VANILLA CREAM, STRAWBERRY CONSOMME, CHOCOLATE AND PASSION FRUIT SORBET
#28