



*Something different | Buderim*

# SMALL

## Betel Leaf with Caramelised Pork

GF+VGO 8ea

peanuts, pineapple, green apple, shallot, pickled chilli, finger lime, toasted coconut

## Hokkaido Scallop Sashimi GF 11ea

chilli sesame vinaigrette, lychee, ginger, kaffir lime zest, finger lime, sawtooth coriander, herbed oil, lemon aspen powder

## Steamed Pork Dumplings 16

spring onion, crushed ginger, chilli threads, spiced black vinegar

## Roasted Duck & Prawn Crackers 19

tamarind, cucumber, lychee, shallot, sawtooth coriander, pandan, herbed rice powder, gochugaru pepper

## Crispy Chicken Bao 8ea

Kewpie slaw, chilli lime salt, sweet sambal oelek, Asian Chimichurri

## Chef Mike's Popcorn Chicken GF 18

larb powder, lemongrass dust, crispy lime leaves, Japanese mayo

## Fried Turmeric Cuttlefish GF 19

sambal mayo, Vietnamese mint, dried shallot, sesame seeds, kakadu plum salt

## Cauliflower Bites GF+VG 16

chilli zaatar salt, black garlic mayo

## Fable Mushroom Skewers (2) GF+VG 16

coconut, turmeric, charred pineapple, fresh herbs, saltbush, roasted rice, vegan truffle mayo

## Agadeshi Mapo Tofu VG 18

Sichuan pepper, spiced Fable mushroom, spring onion, sesame, chilli, doubanjiang bean paste

## Kingfish Sashimi GF 26

yuzu & mandarin nam jim, pickled fennel, dill, basil, coriander, lime leaf zest, coconut, toasted quinoa

Inspired by the Asian dining culture of communal meals, our menu is designed to be shared among the table for you to experience the playful flavours of our dishes.

# MEDIUM

Everything  
labelled **GF** is  
now suitable for  
coeliacs!

## Sticky Pork Belly Salad **GF** 33

gochujang caramel, spring onion, shallot, coriander, granny smith, pickled daikon, konjac noodles, cacao powder

## Banana Blossom Salad **GF+VO** 27

pulled chicken, cashew nuts, spring onion, coconut, tamarind, roasted chilli jam

## Grilled Fable Mushroom Salad **GF+VG** 23

baby cos, tomatoes, Asian herbs, roasted lemon chickpea, oregano, saltbush, cashews, crispy quinoa, Vietnamese peanut hoisin sauce

## Grilled King Prawns **GF** 35

black garlic butter, lychee salsa, lemon myrtle powder, sesame dressing, green oil

## Chicken Fried Rice **GF+VO+VG** 24

egg, onion, choy sum, pak choy, prik nam pla

## Pork Belly Kailan Stir-Fry **GF** 31

shiro miso, chilli, fried garlic, dried shallot

## Wagyu Basil & Betel Leaves Stir-Fry **GF+VO+VG** 31

traditional Thai mixed herbs and spices, apple eggplant, chilli, green beans

## Thai Herbed Grilled Chicken **GF** 32

spiced sundried tomato, roasted kohlrabi radish, pickled fennel, basil, chipotle salt, dried shallot

- GF** Gluten-free
- GF0** Gluten-free option
- ▽** Vegetarian
- ▽0** Vegetarian option
- ▽G** Vegan
- ▽G0** Vegan option

Our menu is based on our philosophy of offering something different.

So if you have any question on the food or ingredients, feel free to ask us :)

# LARGE

## 24-Hour Braised Five Spice Beef GF 37

mixed Thai herbs, pumpkin, beansprouts, dill, chilli, granny smith, toasted rice powder, saltbush

## Barramundi Dry Curry Stir-Fry GF 35

green beans, onion, lemongrass, coconut, thai basil, young peppercorn

## Chicken Pad Thai GF+V+VO+VG 28

tofu, egg, crushed peanuts, garlic chives, beansprouts, dried shrimp, tamarind.

## Wagyu Beef Pad See Ew GFO+V+VO 31

kailan, egg, crispy shallots

## Pork Belly 'Chow Mien' Noodles 34

egg noodles, wood ear mushrooms. Gochugaru pepper, Cantonese suki sauce, garlic panko.

## Slow-Cooked Angus Beef Cheek Massaman GF 40

sweet potato, almond flakes, toasted coconut.

## Lamb Shank Rendang GF 36

Indonesian mixed spices, potato, pickled fennel, lotus root chips, candlenut, chilli threads

## Chicken Cashew Nut Stir-Fry GF 30

cashew nut, onion, capsicum, shallots, chilli jam

## Red Curry of Roasted Duck VO 38

charred pineapple, lychee, heirloom tomato, Thai eggplant

## Grilled Chicken Turmeric Curry GF+VG 35

roasted Japanese pumpkin, sweet potatoes, crispy shallots

GF Gluten-free

GFO Gluten-free option

V Vegetarian

VO Vegetarian option

VG Vegan

VG0 Vegan option

# SIDES

Wok-Fried Asian Greens **GF+VG** 15  
ginger, crispy garlic, dried shallots, chilli.

Lotus Root Chips **GF+VG** 11  
garlic powder, zaatar salt, peanut  
sweet chilli.

Jasmine Rice (for 1-2) **GF+VG** 4

Pandan Coconut Rice (for 1-2) **GF+VG** 6

Roti (2pcs) **VG** 7

Yellow Turmeric Curry Sauce **VG** 13

## TRUST THE CHEF

Don't know what to choose?  
Let Chef Mike hand select your meal  
while you sip and chill!

The Feed 69 p.p (min 4)

The Feast 86 p.p (min 2)

Please note that public  
holidays incur a 15%  
surcharge.

A small surcharge  
applies for all card  
payments thanks to the  
banks. Fees may vary  
between 0.65% to 1%.

# FEELING ADVENTUROUS?

Can't decide? Feel like a taste adventure?  
Get some ideas from our foodie fun interaction map!

START HERE

Do you  
eat  
meat?

YES

NO

## Something Different

Caramelised Pork Betel Leaf GF 8ea  
Hokkaido Scallop Sashimi GF 11ea  
Roasted Duck & Prawn Crackers 19  
Kingfish Sashimi GF 26

Sticky Pork Belly Salad GF 33  
Banana Blossom Salad GF 27  
Thai Herbed Grilled Chicken GF 32  
24-Hour Braised Five Spice Beef GF 37  
Pork Belly 'Chow Mien' Noodles 34  
Grilled Chicken Turmeric Curry GF 35

OR

## Something Familiar

Crispy Chicken Bao Bun 8ea  
Steamed Pork Dumplings 16  
Chicken Fried Rice GF 24  
Pork Belly Kailan Stir-Fry GF 31

Chicken Cashew Nut Stir-Fry GF 30  
Chicken Pad Thai GF 28  
Wagyu Beef Pad See Ew GF 31  
Slow-Cooked Angus Beef Cheek Massaman  
GF 40  
Red Curry of Roasted Duck 38

Yes, but  
just  
seafood

## Something Different

Betel Leaf Wrap GF 8ea  
Hokkaido Scallop Sashimi GF 11ea  
Kingfish Sashimi GF 26  
Fable Mushroom Skewers (2) GF 16

Agadashi Mapo Tofu with Spiced Fable  
Mushroom 18  
Banana Blossom Salad GF 27  
Grilled Fable Mushroom Salad GF 23  
Turmeric Curry of Roasted Veg & Tofu  
GF 33

OR

## Something Familiar

Fried Turmeric Cuttlefish GF 19  
Grilled King Prawns GF 35  
Barramundi Dry Curry Stir-Fry GF 35  
Basil & Betel Leaf Stir-Fry Fable  
Mushroom GF 31

Agadashi Tofu & Veg Fried Rice GF 24  
Agadashi Tofu & Veg Pad Thai GF 28  
Fable Mushroom Pad See Ew GF 31  
Red Curry of Agadashi Tofu & Vegetables  
GF 33

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Plant-based only?

NO

Vegetarian

YES

Vegan

#### Something Different

Betel Leaf Wrap GF 8ea  
Fable Mushroom Skewers (2) GF 16  
Cauliflower Bites GF 16  
Agadeshi Mapo Tofu 18  
Banana Blossom Salad GF 27  
Grilled Fable Mushroom Salad GF 23  
Turmeric Curry of Roasted Veg & Tofu GF 33

OR

#### Something Familiar

Basil & Betel Leaf Stir-Fry Fable Mushroom GF 31  
Agedashi Tofu & Veg Fried Rice GF 24  
Agedashi Tofu & Veg Pad Thai GF 28  
Fable Mushroom Pad See Ew GFO 31  
Red Curry of Agedashi Tofu & Vegetables GF 33  
Wok-Fried Asian Greens GF 15

#### Something Different

Betel Leaf Wrap GF 8ea  
Fable Mushroom Skewers (2) GF 16  
Cauliflower Bites GF 16  
Agadeshi Mapo Tofu 18  
Grilled Fable Mushroom Salad GF 23  
Turmeric Curry of Roasted Veg & Tofu GF 33

OR

#### Something Familiar

Basil & Betel Leaf Stir-Fry Fable Mushroom GF 31  
Agedashi Tofu & Veg Fried Rice GF 24  
Agedashi Tofu & Veg Pad Thai GF 28  
Fable Mushroom Pad See Ew GFO 31  
Lotus Root Chips GF 11  
Wok-Fried Asian Greens GF 15

## CONVERSATION STARTERS

1. If you could instantly master a new language, which one would you choose and why?
2. What's the most interesting place you've ever visited, or a place you'd love to visit in the future?
3. What's the most adventurous thing you've ever done, or would like to do?
4. If you had a TARDIS, could travel anywhere in time and space for a day, where and when would you go, and why?
5. What's your game plan when AI and robots take over the world?
6. If you could have a conversation with your future self, what advice do you think they would give you?
7. What's the cheesy pickup line that you have ever used or gotten?
8. What's the most embarrassing thing you've done to impress a crush?
9. What's a moment that you're most grateful for in your life?
10. What's the weirdest place you've ever done it?