

# JIMMY WAH'S

*Vietnamese cuisine with a modern Australian influence*

Freshly shucked Appellation oysters, fresh lime (gf) (3)	15	Vietnamese pancake, pork larb, prawns, pickled cucumber, lettuce, herbs	28
Tempura oysters, soy & sesame oil, chilli mayo, black tobiko (gf) (3)	15	Sweet potato green curry, galangal, lemongrass, kailan, snow peas, chilli oil (gf)(v)	29
Rice paper rolls, prawn, herb, pickled vermicelli, ginger ponzu (gf) (2)	14	Shakin' beef, cherry tomatoes, onion, green beans, peanuts, crispy taro (gf)	39
Ocean trout tartare, kaffir lime oil, coconut milk, finger lime, grilled rice paper (gf)	24	Half chicken, morning glory, kaffir-lime, tamarind & coconut cream (gf)	39
Betel leaf, tempura barramundi, charred corn, peanuts, chilli (gf) (2)	15	Barramundi yellow curry, snow peas, green beans, sprouts (gf)	39
Crispy spring rolls, pork & chicken, nuoc cham (gf) (4)	16	Steamed rice (gf)	2.5pp
Banh Mi, tempura soft shell crab, Vietnamese slaw, coriander, chilli	17	Sautéed greens, oyster sauce, chilli, fried shallot	9
Grilled eggplant, sweet soy glaze, chilli sambal (gf) (v)	17	Panko crumbed eggplant chips, mayo & hellfire oil	10
Lettuce cups, braised beef short rib, pickled cucumber, fried shallots (2) (gf)	12	Green papaya salad, peanuts, chilli, lime (gf)	13
Tempura spiced cauliflower, green chilli, soy & black vinegar, chilli mayo (gf) (v)	17	Can't decide? Just say, "Feed me" & the chefs will create a special menu for you - <i>This option will apply to the whole table</i>	69ea
Wok tossed squid, ong choy, chilli, lime, sprouts (gf)	25	Add matching wine	55ea
Caramelised pork belly, sweet potato and turmeric puree, chilli & lychee salsa, radish	24	<i>Vegetarian options upon request</i>	
		<i>Please advise of any dietary requirements however, trace elements may be present</i>	
		<i>Please note, no split bills</i>	<i>15% surcharge on public holidays.</i>