

tomtom

(GF) Gluten Friendly | (GFO) Gluten Friendly Option
(DF) Dairy Free | (V) Vegan | (VO) Vegan Option |
(A = Australian Seafood) | (I = Imported Seafood)

Mains

Roasted Barramundi	29
– Green curry sauce, glazed greens, coconut and basil (GF/DF/A)	
Massaman Chicken Curry	28
– Baby potatoes, roasted peanuts, coconut cream, steamed rice (GF/DF)	
Nasi Goreng	26
– Satay chicken, XO fried rice, sambal 🌶️, prawn crackers (GFO)	
Yellow Pumpkin Curry	24
– Butternut pumpkin, eggplant, snake beans, coconut cream, steamed rice (GF/V)	
Cantonese Chicken & Corn Soup	16
– Soy Glazed chicken, crispy chilli coriander and shallots (GF/DF)	

Share

Fried Prawn & Ginger Dumplings	20
– Aged vinegar, coriander, crispy chilli, spring onion (DF/I)	
Karaage Chicken	18
– Miso mayo, lemon, furikake (DF)	
Szechuan Pepper Squid	18
– Chilli salt, fried shallots, roasted peppers (DF/I)	
Vegetable Springrolls	16
– (x4) with sweet chilli sauce (V)	

Salads

Salt & Pepper Squid Salad	24
– Salt and pepper squid, leafy greens, lemon, roasted sesame dressing (DF)	
Chilli & Lime Beef Salad	26
– Seared Angus brisket, tomato, onion, mint, coriander, toasted rice powder, nam jim dressing (GF/DF)	
Lemongrass Chicken Salad	24
– Rice noodles, herbs, beansprouts, peanuts, nuoc mam (GF/DF)	
Sesame Tofu Bowl	22
– Marinated tofu, soba noodles, pickles, edamame, soy dressing (GFO/DF)	

Vegetables + Sides

Mini Salad	10
– Salad leaves, cucumber, tomato, wakame, sesame dressing (GFO/DF)	
Hot Chips (GF/V)	10
Steamed Jasmine Rice (GF/V)	5

Sauces

Japanese mayo (GF/DF)	.50
Tomato sauce (GF/DF)	.50
Sweet chilli sauce (GF/DF)	.50



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