

INFUSE LUNCH BOX OF THE WEEK

PLEASE ASK OUR LOVELY STAFF MEMBER FOR MORE INFORMATION

SMALL THINGS

EDAMAME BEANS (VE)

Tom Yum, Roast Coconut

ROASTED LEMONGRASS CHICKEN SKEWERS (GF) (3PC)

Asian Herbs, Fresh Chilli, Peanut Satay

SPRING ROLLS (VE) (4PCS)

Summer Vegetables, Sweet Chilli, Asian Herbs, Iceberg

SPRING ROLLS / DUCK (4PCS)

Peking Duck, Pickled Baby Cucumber, Hoisin, Iceberg

SALT & PEPPER CALAMARI (GFO)

Lime, Asian Herbs, Sriracha Mayo, Fresh Chilli

CRISPY BAOS (2PCS)

Pork Belly, Five Spices, Pickled Cucumber, Herbs, Fresh Chilli, Shredded Peanuts

BURGERS / SANGA

KOREAN FRIED CHICKEN BURGER

Milk Bun, Sweet Corn Slaw, Sriracha Mayo, Curly Fries

PORK KATSU SANDO

Brioche, Pork Snitzel, White Cabbage, Seeded Mustard & Pepper Sauce, Curly Fries

**VE VEGAN / VEO VEGAN OPTION / V VEGETARIAN
GF GLUTEN FREE / GFO GLUTEN FREE OPTION**

PLEASE NOTIFY STAFF OF FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED

*We do our best to accommodate allergies, but please note we are unable to guarantee cross contamination will not occur.

LUNCH - The hottest dishes are printed in **RED**.

15

SALADS

THAI GRILLED RARE BEEF (GF)

Eye Fillet, Cabbage, Sprouts, Peanuts, Red Onion, Cucumber, Thai Basil, Coriander, Fresh Chilli, Thai Vinaigrette, Green Chilli Dressing, Roast Rice

22

GADO GADO (GF)(V)(VEO)

Sprouts, Wombok, Sweet Potato, Green Bean, Fried ToFu, Cucumber, Coriander, Fresh Chilli, Hard Boiled Egg, Cassava Cracker, Peanut Dressing

17

ROAST PUMPKIN BARLEY BOWL (V)(VEO)

Egyptian Pearl Barley, Roast Pumpkin Wedges, Pomegranate, Almond, Rocket, Feta, Pistachio Yoghurt Dressing

18

BANG BANG CHICKEN

Rice Vermicelli, Sichuan Pepper, Cucumber Pickles, Chilli, Sesame, Shallot, Peanuts, Bean Sprout, Cabbage, Coriander, Soy Ginger Dressing

19

9

14

14

16

16

FROM THE WOK

NASI GORENG (GF)

Fried Brown rice, Chicken Mince, Lemongrass Chicken Skewers (2PCS), Peanut Satay, Sunny Side Egg

19

FLAT RICE NOODLE (VEO)(V)

Shitake Mushroom, Spinach, Bean Shoot, Garlic Chive, Red Onion, Capsicum, Fried ToFu, Preserved Turnip, Peanut, Lemon Cheek
Add Poached Chicken \$3

17

18

HONGKONG EGG NOODLE

Confit Duck Maryland, Five Spiced, Chinese Broccoli, Baby Corn, Bell Pepper, Ginger, Bean Sprouts, Dried Shallot

22

19

WOK GREENS (V)(GF)(VEO)

Ginger, Oyster Sauce, Spring Onion

14

SOMETHING MORE

DIY CHILLI BEEF RIBS

Asian Zing Dressing, Steamed Baos (3PCS), Celeriac Remoulade, Roasted Sesame, Asian Herbs

28

MISO GLAZED ATLANTIC SALMON (GF)

Green Vegetable - Bean, Edamame, Baby Spinach, Chinese Broccoli, Grilled Asparagus, Cassava Crackers

28

CARAMELISED OTWAY PORK BELLY (GF)

Caramel Dressing, Coriander, Fried Garlic, Red Chilli, Pickled Cabbage

27

SLOW COOKED LAMB SHANK (GF)

Massaman Curry, Sweet Potato, Chat Potato, Crushed Peanuts, Fresh Chilli, Asian Herbs

25

SIDE DISHES

SWEET POTATO WEDGES

Chilli Mayo

9

BEER BATTERED CHIPS

Lemon Mayo

8

GRILLED ROTI BREAD

Peanut Satay

5.5

ASIAN SLAW

Thai Vinaigrette

6.5

JASMINE RICE

3

COCONUT RICE

4

SWEET STUFF

DARK CHOCOLATE FONDANT

Hokey Pokey Ice Cream, Honeycomb

12

UPSIDE DOWN GREEN TEA CHEESECAKE

Green Tea, Blueberry, Lemon Balm

12

BANANA STICKY RICE

Sticky Rice, Banana, Black bean, Roast Almond, Coconut Ice Cream

10

KIDS (12 & UNDER)

FLAT RICE NOODLE (VEO)

Scrambled Egg, Poached Chicken, Soy Sauce, Sprouts

11

CRISPY CALAMARI (GFO)

Lemon Mayo

12

TROUBLE DECIDING?

WE 'LL SERVE UP A SELECTION OF INFUSE 'S FAVORITE DISHES FOR

\$44.90 PER PERSON

MINIMUM OF TWO PEOPLE