

SOMETHING SMALL

EDAMAME BEANS (VE) (GF)

Tom Yum, Roast Coconut

ROASTED LEMONGRASS CHICKEN SKEWER (GF) (3PCS)

Asian Herbs, Fresh Chilli, Peanut Satay

SPRING ROLL (VE) (4PCS)

Summer Vegetables, Sweet Chilli, Asian Herbs, Iceberg

SALT & PEPPER CALAMARI (GFO)

Lime, Asian Herbs, Sriracha Mayo, Fresh Chilli

CRISPY BAO (2PCS)

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

BUFFALO CHICKEN WINGS (GF)

Asian Zing Sauce, Coriander, Pickles, Spring Onion

CRISPY SOFT SHELL CRAB SLIDER (2PCS)

Celeriac Remoulade, Touch of Smoked Garlic Soy

ROASTED MISO EGGPLANT (VE) (GF)

Edamame, Tamari Seeds, Spring Onion

STICKY HOISIN LAMB RIBS

Pistachio Labneh, Dukkah, Lemon Cheek, Asian Herbs

WASABI PRAWN (3PCS)

Hot Mustard, Mango, Kewpie Mayo, Tobiko, Parsley

BROCCOLI (GF) (VE)

Sesame, Shiso, Tahini Mustard Dressing

SON IN LAW EGGS (GF)

Twice Cooked Egg, Sticky Tamarind Sauce, Pickle Cucumber, Kaffir Lime, Shallot

VEGE CROQUETTE (2PCS) (V)

Potato, Carrot, Corn, Green Peas, Onion

SALAD

9 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

15 CONFIT DUCK CHOOCHEE (GF)

Sprouts, Wombok, Spinach, Sweet Potato, Cherry Tomato, Lychee, Cucumber, Coriander, Chilli

15 ROAST PUMPKIN BARLEY BOWL (V) (VEO)

Egyptian Pearl Barley, Roast Pumpkin Wedges, Almond, Spinach, Pistachio Yoghurt Dressing

16 BANG BANG CHICKEN (GFO) 🌶️

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

16

CURRY

18 MASSAMAN CURRY (GF)

Slow Cooked Lamb Shank, Sweet Potato, Chat Potato, Peanut, Fresh Chilli, Asian Herbs

14 GREEN CURRY (GF) 🌶️

Pan Fried Barramundi Fillet, Bean, Cauliflower, Thai Eggplant, Bamboo Shoot Slices, Sweet Potato, Dutch Carrot, Hot Mint Slaw

15 PENANG CURRY (GF) (V)

Roast Pumpkin Wedge, Sweet Potato, Thai Eggplant, Cauliflower, Roast Dutch Carrot, Thai Basil

Add Poached Chicken \$4

9

9

24

22

19

20

28

24

20

Our food is designed for the shared table.

FROM THE WOK

NASI GORENG (GF) 🌶️

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

FLAT RICE NOODLE (V) (VEO) (GF)

Shitake Mushroom, Spinach, Bean Shoot, Garlic Chive, Red Onion, Capsicum, Fried Tofu, Preserved Turnip, Peanut, Lemon Cheek
Add Poached Chicken \$4

VEGEMITE SAMBAL PRAWNS

Bell Pepper, Green Bean, Baby Corn, Red Onion, Spring Onion, Sesame Seeds, Chilli

HONGKONG EGG NOODLE

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

RARE ROAST JUNGLE BEEF (GF) 🌶️

Eye Fillet, Baby Corn, Snake Bean, Burnt Cauliflower, Mushroom, Capsicum, Shallot, Bean Sprouts, Fresh Chilli, Coriander

WOK GREENS (V) (GF) (VEO)

Ginger Oyster Sauce, Spring Onion

SOMETHING BIGGER

DIY SLOW COOKED BEEF BRISKET

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

MISO GLAZED ATLANTIC SALMON (GF)

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

SWEET AND SOUR OTWAY PORK BELLY (GF)

Caramelised Tamarind Dressing, Coriander, Fried Garlic, Red Chilli, Pickled Cabbage

HALF CHARGILLED CHICKEN (GF)

Lemongrass, Lime, Chilli, Coleslaw, Coconut Rice, House Pickled Vegetable

SSAM PORK HOCK (GFO)

Asian Slaw, Crispy Cocktail Potato, Mixed Herbs, Shallot, Fermented Chilli Sauce

KIDS (12 & UNDER)

20 FLAT RICE NOODLE (VEO)

Scrambled Egg, Poached Chicken, Soy Sauce, Sprouts

18 CRISPY CALAMARI (GFO)

Lemon Mayo

SIDE DISHES

28 SWEET POTATO WEDGES

Chilli Mayo

23 BEER BATTERED CHIPS

Lemon Mayo

27 GRILLED ROTI BREAD

Peanut Satay

15 ASIAN SLAW

Thai Vinaigrette

COCONUT RICE

JASMINE RICE

SWEET STUFF

30 DARK CHOCOLATE FONDANT

Hokey Pokey Ice Cream, Honeycomb

29 COCONUT YOGHURT PARFAIT (V) (GF)

Mango, Coconut, Pistachio, Sultana, Lemon Balm

29 BANANA STICKY RICE (VE) (GF)

Sticky Rice, Banana, Black Beans, Roast Almonds, Coconut Ice Cream

TROUBLE DECIDING?

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

\$44.90 PER PERSON

PLEASE ASK OUR FRIENDLY STAFF FOR "FEED ME"

MINIMUM OF TWO PEOPLE

\$34.90 PER PERSON ON TUESDAY LADIES NIGHT

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.

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