

cafe
& bar
DIVINE

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Modern Thai
Cuisine & Bar

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DIN
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SMALL

PRAWN CAKES Popular snack crisp prawn cakes served with plum sauce	\$18
TAMARIND WINGS Tamarind sauce , Coriander and Crispy onions	\$16
LARB DIB Beef Tartare Isan style with rice cracker	\$28
CRISPY PORK BELLY Served with hot chilli sauce	\$18
TOMKHA GAI Coconut cream curry with chicken, Thai herbs	\$19
SOM TUM THAI Green pawpaw, peanut, dried prawns, chilli	\$25
SPICY CRISPY CHICKEN SALAD (Yum Gai Saab) Thai herbs, caramel sauce, lime	\$27

SIDE DISHES & SALAD

ASIAN SALAD  Asian slaw, Thai herbs, sweet chilli dressing	\$16
STEAMED VEGETABLES  Steamed mixed vegetables	\$16
GARLIC BEANS  Steamed beans and tossed with garlic	\$12
CRISPY CHIPS  Crispy french fries	\$12
CREAMY PEPPER SAUCE	\$5
SPICY MUSHROOM SAUCE	\$5
JASMINE RICE / PERSON	\$5
FRESH CHILLI	\$3

MAIN

GRILLED PORK JOWL (Moo Yang) The classic, Northeast Thai style marinated pork jowl served with Nam Jim Jaew (Thai chilli dip)	\$28
LARB MOO Spicy pork mince salad, pork liver consisting of Thai herbs dressed with Larb seasoning	\$26
MOO WAN Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.	\$30
DIVINE DUCK Stir fried roasted duck fillet in oyster sauce with green vegetables.	\$30
MASSAMAN BEEF SERVED WITH ROTI (GF without roti) A comfort dish, full of flavour with tender chuck beef slowly cooked over half a day and left to infuse overnight to fully inherit the flavour of the coconut milk.	\$35
GRILLED SALMON WITH GREEN CURRY  A popular Thai green curry dish, basil leaves	\$32
SOFT SHELL CRAB CHILLI JAM SAUCE A delicious Thai cuisine dish served with lightly battered soft shell crab in a homemade chilli jam sauce	\$35
YUM PLA A sculptured dish, Deep fried barramundi fillet served with green apple salad	\$40
CHOO CHEE TIGER PRAWNS  Authentic spicy choo chee curry , tiger prawns	\$36
PLA PAD CHA Deep fried fillet Barramundi with chilli, minced garlic, young peppers and seasonal vegetables.	\$32
KA PAO MOO GROB Stir fry Crispy pork belly ,chili, garlic, basil, beans	\$30
ASIAN GREEN    Stir fry Asian vegetables in oyster sauce	\$24

- All prices inclusive of GST and subject to a price.
- Surcharge of 5% on Saturday - 10% on Sunday
- Surcharge of 15% on Public Holiday.

- We are unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces, please advise with our staff.



DIVINE GRILLED

EYE FILLET A GRADE STEAK (250 g) Grilled in perfection, grain fed 70 days served with crispy chips or Asian salad. Choice of a creamy pepper sauce or a spicy mushroom sauce.	\$55
SIRLOIN STEAK (250 g) Black Angus – grain fed 100 days, marble score 2+ served with crispy chips or Asian salad. Choice of a creamy pepper sauce or a spicy mushroom sauce.	\$45
LAMB CUTLETS (3 cutlets) Served with crispy chips or Asian salad	\$45

CHARCUTERIE BOARD

(minimum 4 ppl/ person) \$45

Red Waxed Mature Cheddar, Riverine Blue, Manchego 3 to 6 months, Charleston Jersey Brie Served with condiments and special fig biscuits



Paring with Botrytis Semillon Dessert Wine or Morris Rutherglen Classic Topague Dessert Wine (45ml) for \$10

CHILDREN'S MENU

Children 12 years & under with a complimentary scoop of ice cream for dessert.

EGG FRIED RICE WITH SPRING ROLLS (2 pcs.)	\$16
PAD SE-EW CHICKEN WITH SPRING ROLLS (2 pcs.)	\$16
BOWL OF CHIPS	\$12

DESSERT

BLACK STICKY RICE With ice cream (Kaq Neaw Dam),	\$15
CREME BRULEE With Cigarette Tuilles  	\$16
CHOCOLATE BROWNIE Mixed berry puree, ice cream	\$15