

Divine ^{Set Menu} A

\$38
per person (4 PP)

Thai Herby Duck



Salt & Pepper Tofu



Kana Moo Grob



Vegetarian Spring Rolls



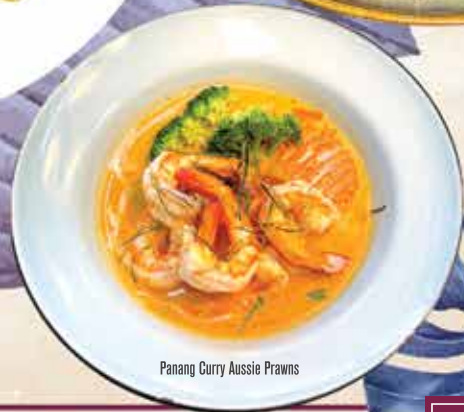
Soft Shell Crab Chilli Jam Sauce



Chicken Larb



Panang Curry Aussie Prawns



ENTREE

- **VEGETARIAN SPRING ROLLS (4 PCS)** 
Deep fried spring roll pastry with mixed vegetables.
- **SALT & PEPPER TOFU**
Lightly battered pieces of Tofu placed on top of a bed of Chinese broccoli with a vegetarian oyster sauce.
- **THAI HERBY DUCK**
Popular mini dish from north-east Thailand with finely diced roast duck, red onion, mint, shallot, roasted rice & chilli lime dressing.
- **STREAM RICE**

MAIN DISH

- **KANA MOO GROB**
Crispy pork belly with Chinese broccoli, crushed chilli & garlic in a rich oyster sauce.
- **SOFT SHELL CRAB CHILLI JAM SAUCE**
A delicious Thai cuisine dish served with lightly battered soft shell crab in a homemade chilli jam sauce.
- **CHICKEN LARB**
Spicy chicken mince salad consisting of Thai herbs dressed with Larb seasoning
- **PANANG CURRY AUSSIE PRAWNS**
A fragrant Thai sweet and all-round smooth curry with Aussie Prawns, seasonal vegetables, chopped kaffir lime leaves.

cafe & bar
DIVINE
Modern Thai Cuisine & Bar



Set Menu *Divine* B

\$44
per person (4 PP)



ENTREE

- **VEGETARIAN SPRING ROLLS (4 PCS)** 
Deep fried spring roll pastry with mixed vegetables.
- **SALT & PEPPER SQUID**
A favourite, Deep fried tender squid with light bread crumb, served with tartare sauce.
- **PRAWNS CAKE**
Popular snack crisp prawn cakes served with plum sauce.
- **STREAM RICE**

MAIN DISH

- **PLA PAD CHA**
Deep fried fillet Barramundi with chilli, minced garlic, young peppers and seasonal vegetables.
- **MOO WAN**
Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.
- **MOO NUM TOK**
Grilled marinated pork neck consisting of Thai Herbs dressed with larb seasoning.
- **KANG PHED PED YANG**
Roasted duck fillet simmered in a classic red curry with fresh pineapple, cherry tomatoes and lychees.
- **ASIAN GREEN**
Stir fry Asian Green Vegetables, garlic in oyster sauce.

