

takeaway menu

roti and satay sauce 12
coconut cream

beef pho 26
five spice beef wontons, aromatic beef broth, noodles, pickled papaya, herbs, sriracha hoisin

butter chicken 30
rich spiced tomato gravy, yoghurt, mango chutney, green chilli, curry leaf, cashews, jasmine rice

10 hr braised lamb rendang 34
tender lamb, spiced roast coconut curry, young coconut, thai basil, kaffir lime, chilli, jasmine rice, lime

fried chicken sando 18
bulldog sauce, cabbage, qp, golden curry

fried tiger prawn sando 18
gochu mayo, nashi pear cabbage

xinjiang style bbq lamb cutlets 34
black pepper sauce, shiso labna, quick pickled cucumber

pork gyoza 20
chilli ponzu, chives, ginger

fried chicken ribs 18
korean sweet chilli sauce, spring onion, pickles

tebasaki 14
charcoal chicken wings, house togarashi, lime

eggplant chips 18
szechuan caramel, coriander, fried garlic

calamari karaage 20
schichimi spice, yuzu ranch

duck salad 28
lemongrass, lychee, herbs, chilli, fried shallot, coconut dressing

yellow curry 28
fried pumpkin wontons, gailan, coconut, chilli, thai basil, kaffir lime, fried garlic, jasmine rice

pork sumo bao 14
smoked asian bbq glaze, mustard greens, peanut sesame, spring onion

yuzu honey chicken 18
sesame, spring onion, fried rice noodles

black ebony beef massaman 36
10hr coconut braise, confit shallots, fried potato, peanut, jasmine rice

my ramen 27
chicken bone broth, fried chicken, noodles, spring onion, spring onion, nori, bean sprout, soy egg, bamboo, kamaboko, gg chilli

woodfired black ebony sirloin 32
smoked garlic soy, wasabi kizami, yaki onigiri

lemongrass charcoal chicken 34
peanut satay, cucumber ajaad, lime, rice

crispy pork and prawn 26
green nahm jim, papaya, herbs, coconut, chilli & kaffir lime caramel, charred pineapple

RB coconut beef springrolls 18
coconut galangal mayo

szechuan duck buns 18
carrot ginger sauce, x.o crumbs

ocean trout roasted in tom yum paste 38
coconut kaffir lime curry, lemongrass oil, chilli, thai basil, jasmine rice

sides

roti.....5
katsu curry fries.....15
nori fries, sesame aioli.....15
steamed greens, oyster sauce, ginger.....14
grilled broccolini, goma, togarashi.....18
edamame, brown butter, gg spice.....12
lotus chips, yuzu avocado.....14
jasmine rice.....5

**please let staff know of all allergies and intolerances*

**ask staff for gluten free menu credit card surcharge*

15% public holiday surcharge

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Giddy Geisha

vegetarian/vegan menu

- black bean and shiitake springrolls, goma 12
- yellow curry, fried pumpkin wontons, gailan, coconut, chilli, thai basil, jasmine rice 28
- eggplant chips, szechuan caramel, coriander, fried garlic 18
- agedashi tofu, nashi pear, green shiso salad, shiitake dashi broth, soba noodle 18
- nori fries, sesame aioli 15
- broccoli, ginger, goma, togarashi, sesame, fried garlic 18
- steamed greens, ginger, hoisin, sesame, fried garlic 14
- edamame, sesame, nori salt 12

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