

**gluten free menu**

**butter chicken** 32  
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

**tebasaki** 14  
charcoal chicken wings, house togarashi, lime

**eggplant chips** 18  
szechuan caramel, coriander, fried garlic

**calamari karaage** 20  
schichimi spice, yuzu ranch

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

**woodfired black ebony sirloin** 32  
smoked garlic soy, wasabi kizami

**kingfish sashimi** 26  
lemongrass nouc cham, coconut, pork floss,  
thai basil, tapioca chips

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

**crying tyger beef** 24  
carpaccio of grass fed beef, nahm jim jeaw,  
lemongrass mayo, apple, herbs, grapefruit

**sides**  
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

**vegan & gluten free**

**yellow curry** 28  
tofu, gailan, coconut, thai basil, jasmine rice

**eggplant chips** 18  
szechuan caramel, garlic

**sides**  
nori fries, sesame aioli.....15  
steamed greens, oyster sauce, ginger.....14  
broccolini, ginger, goma, togarashi.....18  
edamame, sesame, nori salt.....12

*\*this menu is gluten free optional,  
so please let staff know when  
ordering off this menu*

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

*credit card surcharge*

*15% public holiday surcharge*

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