

**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** 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

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

**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

**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

**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** 20  
coconut galangal mayo

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

**NT humpty doo barramundi** 42  
shiso roasted garlic cream, yuzu kosho glaze, fennel shisho salad

**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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