

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

RB coconut beef springrolls 20
coconut galangal mayo

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 22
szechuan caramel, coriander, fried garlic

calamari (i) 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, fried rice noodles, spring onion

NT humpty doo barramundi (a) 42
shio roasted garlic cream, yuzu kosho glaze,
fennel shiso salad, jasmine rice

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, gailan, nori, bean sprout,
soy egg, bamboo, kamaboko, gg chilli

woodfired black ebony sirloin 32
smoked garlic soy, wasabi kizami

kingfish (a) sashimi 26
lemongrass nouc cham, coconut, pork floss,
thai basil, kaffir lime, tapioca chips

tuna (a) tataki 24
soy, avocado, wasabi pea, green apple, nori,
ginger, tapioca chips

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

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

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

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

(a) aus (m) mixed (i) imported

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

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

15% public holiday surcharge

📷 @giddy_geisha

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

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