GING THA

ALFRESCO SNACK MENU

COLD	each
Phed Namdokmai Hokkaido Scallop Spicy Mango Criolla, Pomegranate, Mint, Preaw Herbs	\$7
Freshly Shucked Australian Oyster Green Nam Jim Dressing	\$6
Miang Kam Betel Leaves, Prawns, Ginger, Coriander, Dry Desiccated Coconut	\$4.75
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Corn Fritter (V) Sweet Chilli Sauce	\$3
Chive Cake (V) Sweet Potato, Chive, Garlic, Onions, Sweet Tangy Soy Chilli Dressing	\$4.75
Charcoal Grilled Chicken or Pork Satay Pickled Radish, Sriracha Dipping Sauce	\$7
Thai Fish Cake AKA Tod Man Pla Chili Ginger, Cucumber and Shallots Dressing	\$6

BEVERAGE PACKAGE

\$40PP FOR 1 HOUR

\$60PP FOR 2 HOURS \$80PP FOR 3 HOURS

Sparkling

Veuve Tailhan Brut 'Blanc de Blancs' Nv, Loire Valley, France

White

Apostrophe 'Stone's Throw' Field Blend 2021, Frankland River, WA The Lane 'Block 1a' 2021, Adelaide Hills, SA

Red

Motley Cru Shiraz 2022, Central VIC Josef Chromy 'Pepik' Pinot Noir 2021, Tamar Valley, TAS

Beer

Chang 5.0%, Thailand & Matilda Bay Hazy Lager 4.2%, VIC

Soft Drinks & Orange Juice

(V) Vegetarian. Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please let us know. No split bills. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol.