

The Piano **MENU**

RESTAURANT & BAR

TO START

Fried soft tofu (GF) topped with crushed peanuts, sesame, caramelized sweet chilli, coriander	8.5	Soft shell crab (GF) with tamarind spicy sauce and black pepper	9.5
Veg. Spring Roll (VG) carrot, Chinese cabbage, mushroom and vermicelli noodles (4pcs)	10.5	Veg. Curry Puff (VG) pea, sweet corn and sweet potato, onion (4pcs)	10.5
Thai buffalo wing (GF opt.) marinated and fried chicken wing with Thai Herbs with spicy sauce (4pcs)	12.5		

SALADS & GRILLS

Chicken Larb Slad (GF) mint, coriander, kaffir lime leaves, red onion, roasted ground rice, chilli	16.5	Roast Pumpkin & Thai salad (GF)(VG) coriander, lemongrass, lime leaf, red onion, fresh coconut, cherry tomatoes, cashew nut, bean shoot, topped with sesame	18.5
Grilled wild barramundi filleted salad (GF) with green papaya, cucumber, cherry tomatoes, shallots, Coriander, roasted ground rice, lemongrass and lime dressing	25.5	Slided rump beef salad, mint, red onion, cucumber, tomatoes, roasted ground rice and Thai herbs	20.5

FRIES & STIR-FRIES

Pad Thai Prawn (GF), (VG opt. \$18.5) rice noodles, roasted peanuts in tamarind sauce, bean shoots	20.5	Piano Crispy Duck leg confit (signature) baby corn, snake bean spicy soy, topped with crispy Thai basil (GF opt.)	24.5
Stir-fried sliced Rump Beef (GF opt.) mint, red onion, cucumber, tomatoes, roasted ground rice and Thai herbs (VG opt. \$18.5)	21.5	Crispy twice cooked Pork Belly (GF opt.) served on stir-fried Chinese Broccoli	25.5
		Crispy fried whole snapper (500g) (GF opt.) with chilli jam Thai dressing lime and Thai herbs	32.5

CURRIES & STEAMES

Green Curry of Chiken (GF) with Thai eggplant, green bean, red chilli and Thai Basil	18.5	Green Curry of baked Pumpkin (GF)(V) with Thai eggplant, green bean, red chilli and Thai Basil	17.5
Massaman Curry of Slow cooked Lamb Shank (GF) with potato, confit onion roasted peanut (VG opt. \$19.5)	24.5	Red curry of Crispy Duck leg confit (GF) lychee, cherry tomatoes, pineapple, long red chilli and Thai basil	25.5
		Steamed wild Baramundi fillets (GF opt.) in soy, ginger broth, spring onion, mushroom, and baby corn	26.5

SIDES

Steamed Asian Greens (GF opt.) ginger, garlic, oyster sauce	14.5	Jasmine Rice (GF)	3.5
Green Papaya Salad (GF) with snake beans, peanut, cherry tomatoes, lime chilli dressing	15.5	Roti	4.0

No split bills/no alterations during busy times, thanks you for your understanding
Amex will incur 1.5% surcharge GST include

(GF) gluten free, (GF opt.) gluten free optional, (VG) vegetarian, (V) vegan, (VG opt.) vegetarian optional