

## RICE & NOODLES

<b>SPICY MINCED BEEF MIE GORENG</b> 🌶️	23
Wombok, carrot, wheat noodles	
<b>SEAFOOD YAKI UDON</b>	26
Thick wheat noodles, mixed seafood, carrot, teriyaki sauce	
<b>CHICKEN RAMEN</b>	25
Shoyu-miso, ramen noodles, wakame, boiled egg	
<b>SOY SIGNATURE LAKSA</b> 🌶️🌶️	29
With rice noodle, fried tofu, Asian herbs and choice of Sliced Beef Chicken Seafood (squid, mussels, prawns)	
<b>SOY KITCHEN FRIED RICE</b> v	20
Wok tossed egg, mixed vegetable	
<b>VEGETABLE PAD THAI</b> v	21
Flat rice noodle, bean sprout, sour Tamarind sauce, peanut	
<b>Add ons</b>	
Sliced Beef	4
Chicken	7
Seafood (squid, mussels, prawns)	7

## SIDES & SALADS

<b>LOTUS ROOT CRISPS</b> v <sub>ve</sub>	12
<b>PRAWNS CRACKERS WITH 'SOY KITCHEN' SPICE MIX</b>	5
<b>STEAMED RICE</b> v <sub>ve</sub>	5
<b>COCONUT RICE</b> v <sub>ve</sub>	7
<b>PAW PAW SALAD</b>	12
Pickled green papaya, cherry tomato, green beans, chilli	
<b>STIR FRIED VEGETABLES</b> v <sub>ve</sub>	12

## 'SOY' STREET BITES

\$12.50 (4PM-6PM)

<b>SMOKED SALMON TARTARE</b>	16
Puffed sesame cracker, smoked miso mayonnaise	
<b>PEKING DUCK SPRING ROLLS</b>	15
Pickled soy dressing	
<b>VEGETABLE SPRING ROLLS</b> v	13
Pickled soy dressing	
<b>KARAAGE CHICKEN</b>	18
Kewpie, toasted sesame	
<b>CRISPY SQUID</b>	16
Nam Jim, lime, coriander	
<b>KUNG PAO PRAWNS</b> 🌶️	18
Szechuan glaze, toasted rice powder	
<b>SATAY CHICKEN SKEWERS</b>	18
Peanut dipping sauce, lime	
<b>WOK TOSSED TOFU</b> v <sub>ve</sub>	15
Fermented chili dressing	



V Vegetarian | VE Vegan | VEO Vegan Option

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

Please order with our friendly staff at the counter, or scan your QR code on your table! Takeaway available

**CAN'T DECIDE? TRY OUR FEED ME MENU!**

Chef's selection of small and large dishes \$40/\$65 per person, minimum 4 people, ask the team for a sample menu

## CURRIES & SLOW COOKS

<b>HONG SHAO ROU</b>	25
Braised pork, water chestnut, shitake, star anise, scented rice	
<b>JAPANESE VEGETABLE CURRY</b> v 🌶️	21
Crisp vegetable tempura, vinegared rice, pickled ginger	
Upgrade to pork fillet schnitzel	23
<b>LAMB MASSAMAN</b> 🌶️	28
Slow cooked shoulder, Kaffir lime, chat potato, scented rice	

## DESSERTS

<b>MATCHA BROWNIE</b> v	13
Vanilla ice cream, matcha glaze	
<b>SWEET POTATO CHEESECAKE</b> v	13
Vanilla ice cream, honey macadamia crumble	
<b>FRIED SWEET BAO</b> v	12
Sesame filling with salted coconut caramel	

## LITTLE ONES

<b>FRIED CHICKEN, STEAMED RICE, TOMATO SAUCE</b>	15
<b>MASTER PO'S FRIED RICE</b> v	15

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

## WINE

### CHAMPAGNE & SPARKLING

	150ML	250ML	BOTTLE
House Sparkling Brut, Multi Regional, NSW	8.5		36
Dal Zotto Pucino Prosecco, King Valley, VIC	10		45
Jansz, Pipers River, TAS	13		60
Mumm Grand Cordon, Reims, FRA			120
Idée Fixe Brut Blanc de Blanc, Margaret River, WA			95
Janz Vintage Rose, TAS			90
Pol Roger Brut Non Vintage, Epernay, FRA			120

### SAUVIGNON/SEMILLON

	150ML	250ML	BOTTLE
House Sauvignon Blanc, Multi Regional, NSW	8.5	12	36
Opawa, Marlborough, NZ	9.5	13	40
Vasse Felis Filius Sauvignon Blanc Semillon, Margaret River, WA	10	15	45
Shaw & Smith, Adelaide Hills, SA			60

### PINOT GRIGIO/PINOT GRIS

	150ML	250ML	BOTTLE
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	11	14.5	45
Bleasdale Pinot Gris, Adelaide Hills, SA	11	14.5	45

### RIESLING

	150ML	250ML	BOTTLE
Chaffey Bros. Not your Grandma's, Eden Valley, SA			48

### CHARDONNAY

	150ML	250ML	BOTTLE
House Chardonnay, Multi Regional, NSW	8.5	12	36
Hay Shed Hill Vineyard Series Morrison Gift, Margaret River, WA	12	15.5	48

### ROSE/MOSCATO

	150ML	250ML	BOTTLE
La Vieille Ferme Cotes du Ventoux Rose, Rhone, FRA	11	14.5	45
West Cape Howe Moscato, Mt Baker, WA	11.5	15.5	46

### PINOT NOIR

	150ML	250ML	BOTTLE
Haha, Marlborough, NZ	10	14	42
Mt Difficulty Roaring Meg Series, Central Otago, NZ			65

### SHIRAZ

	150ML	250ML	BOTTLE
Yalumba Wild Ferment, Barossa, SA	9	13.5	40
Wirra Wirra Catapult, McLaren Vale, SA			50

### SHIRAZ

	150ML	250ML	BOTTLE
Bleasdale Mulberry Tree Cab Sav, Langhorne Creek, SA	11	14.5	45
Smith & Hooper Cab Sav Merlot, Wrattenbully, SA			50
Chaffey Bros. La Resistance! Grenache Syrah Mourvedre, Barossa, SA			50

## COCKTAILS

### Mr. Tom Yum

Chilli infused Ketel one vodka, Malibu, kaffir lime, lemongrass and vanilla 20

### Do you Yuzu?

Roku gin, vanilla, orange bitters and soda 21

### Lychee Highball

Toki whiskey, Paraiso lychee liquor, lemon and soda 21

## SOFT DRINKS & JUICE

Coke, Diet Coke, Coke No Sugar, Sprite, Cascade Ginger Beer 4.5

Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice 4.5

## WATER

Antipodes Sparkling 1L 10

Antipodes Sparkling 500ml 6

Antipodes Still 1L 10

Antipodes Still 500ml 6

## BEER & CIDER

	SCH	PINT	BOTTLE
James Squire One Fifty Lashes - Pale Ale	12.1	13.8	
James Squire - Ginger Beer	14.3	15.9	
Byron Bay Lemon Squash	14.3	15.9	
Stone & Wood - Green Coast Lager	8.8	10.5	
Stone & Wood - Pacific Ale	12.7	14.3	
Little Creatures Pale Ale	12.1	13.8	
Little Creatures Rogers Amber Ale	12.1	13.8	
Kirin Ichiban	12.1	13.8	
Heineken	12.1	13.8	
XXXX Gold	8.8	10.5	
XXXX Ultra 3.8%	9.5	11.5	
Hahn 3.5%	8.8	10.5	
Hahn Super Dry	9.9	11.6	
Tooheys New	9.9	11.6	
Reef Casino Lager	9.9	11.6	
Byron Bay	9.9	11.6	
Corona			10
Tiger			9
XXXX Summer			9
Hahn Light			7.5
Hahn 3.5%			8
Tooheys Extra Dry			9
James Squire Orchard Crush Apple			10
Tooheys 5 Seeds Apple Cider			9.5

**SOY KITCHEN**  
STREET FOOD