



# SPIRIT HOUSE



# Spirit House

- BEFORE WE GET ACQUAINTED -

Our “prix fixe” menu is \$110 per person. Simply choose from the sections, sit back & relax in our little oasis enjoying some great food, fine wine and good company.

Combining a mix of Spirit House “classics” - for those who return for our iconic dishes - plus contemporary versions of discoveries from our Asian food tours. Our waiters will help you make a selection that is just right for you . . . and match a wine or two as well .

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For groups of 12 or more, we offer our Banquet Menus - see last pages - these are served as a “shared” food experience.

**ขอบคุณ**

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## HOW THE MENU WORKS:

\$110 - CHOOSE ONE ITEM FROM ENTREE, MAIN & DESSERT  
OUR WAITERS ARE HERE TO HELP YOU MAKE A CHOICE THAT'S RIGHT FOR YOU.

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### - BITES - \$8 EACH -

- **Grilled Whitefish Miang Kham** <sup>(G)</sup> Peanuts, ginger, lime & betel leaf
- **Thai crab pancake** <sup>(G)</sup> Yellow curry spanner crab, finger lime
- **Raw Beef Laab** Brioche toast, fermented coconut, ginger
- **Pork & Pepper Curry Jam** <sup>(G)</sup> House-made prawn cracker
- **Steamed Pumpkin Cake** <sup>(V\*G)</sup> Pumpkin, red curry, whipped coconut, lime (Indonesian "Sumping")

### - ENTRÉES -

- **Sweet Vinegar Braised Pork Belly** Mee Krob sauce, crispy noodles
- **3 Layers of "Tom Kha"** <sup>(G)</sup> Yarra Valley salmon caviar, "Tom Kha" custard, mushrooms & house-made roast chilli jam
- **Roast Chicken Sate** Indonesian sate sauce, peanuts, Thai basi
- **Seared "Phat Wag" Wagyu Beef** <sup>(G)</sup> Kra Pao sauce, golden rice, crispy egg
- **Pan-seared scallops** <sup>(G)</sup> Thai seafood sauce, caramelised turmeric oil, longans

### - ADD EXTRAS -

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- **Crispy "Humpty Doo" Barramundi with Tamarind Chilli Sauce** <sup>(G)</sup>  
\$market price - to share with table, or swap for your main course for \$10 more
  - **Flat Bread** with Malaysian satay butter \$10
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## - MAIN COURSE -

- **Grilled Shio Koji Cured Pork** (G) Pineapple relish, sweet potato & mushroom mousse mille-feuille
- **Green Curry of Beef Eye Fillet** (G) Grilled eggplant, Nam Prik Num
- **Lamb Massaman Curry** (G) Smoked potato puree, peanuts, tamarind cinnamon glaze
- **Roasted Cured Duck Breast** (G) Sticky “Son-in-law” caramel, cured egg yolk
- **Malaysian-Style Scorched Squid** (G) White curry, smoky eggplant relish

## - DESSERTS -

- **Mango Sticky Rice “Eton Mess”** (G) Mango sorbet, meringue, crystallised pandan
- **Thai Tea Milk Ice-cream** Caramelised white chocolate cremeux, raspberry, shiso boba pearls, chocolate tuile
- **Baked Cheesecake** (G) Tamarind & ginger jelly, boysenberry sorbet
- **Filipino Leche Flan** (G) Calamansi jelly, caramel, meringue, compressed grapes, burnt honey ice-cream

G = Gluten Free V = Vegetarian \* These items can be made vegan - please ask your waiter.

All main courses served with rice



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## VEGETARIAN & VEGAN MENU

\$110 - CHOOSE ONE ITEM FROM ENTREE, MAIN & DESSERT

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### - BITES - \$8 EACH -

- **MIANG KHAM** <sup>(G)</sup> Peanuts, ginger, lime & betel leaf
- **THAI MUSHROOM PANCAKE** <sup>(G)</sup> Yellow curry, mushroom, finger lime
- **STEAMED PUMPKIN CAKE** <sup>(G)</sup> Pumpkin, red curry, whipped coconut, lime (Indonesian "Sumping")

### - ENTRÉES -

- **TOM YUM SOUP** <sup>(G)</sup> Noosa Red tomatoes
- **FRIED BANANA SATE** Indonesian sate sauce, peanuts, pickled mushroom

### - MAIN COURSE -

- **BEETROOT MASSAMAN CURRY** <sup>(G)</sup> Fried potato, peanuts, tamarind cinnamon glaze
- **SICHUAN "MAPO" TOFU & CORN PUREE** <sup>(G)</sup> Mushroom mince, Chinese Chilli oil, ginger

### - DESSERT -

- **MANGO STICKY RICE "ETON MESS"** <sup>(G V\*)</sup> Mango sorbet, meringue, crystallised pandan

G = Gluten Free   V\* = Can be vegan

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- YOUNG FOODIES MENUS -

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**3-COURSE JUNIOR BANQUET**

**\$55 PER PERSON**

**Mocktail** from our drinks list

*Entree*

**Potato noodle balls** with sweet chilli sauce

*Main*

**Crumbed Pork** Royal Tom Yum, crispy pork skin

*Dessert*

**Deconstructed Asian Sundae** Ice-cream & dessert elements



## - BANQUET MENU -

The following menus are served as a “shared” food experience.

### CLASSIC BANQUET MENU

\$ 110 PER PERSON

**Grilled Whitefish Miang Kham** <sup>(G)</sup> Peanuts, ginger, lime & betel leaf

**3 Layers of “Tom Kha”** <sup>(G)</sup> Yarra Valley salmon caviar, “Tom Kha” custard, mushrooms & house-made roast chilli jam



**Crispy “Humpty Doo” Barramundi** <sup>(G)</sup> Chilli tamarind sauce

**Lamb Massaman Curry** <sup>(G)</sup> Smoked potato puree, peanuts, tamarind cinnamon glaze

**Jasmine Rice**

**Cherry Tomatoes** <sup>(V\*G)</sup> Glass noodles, tuna powder, peanuts, Thai dressing



**Mango Sticky Rice “Eton Mess”** <sup>(G)</sup> Mango sorbet, meringue, crystallised



### VEGETARIAN CLASSIC BANQUET

\$ 110 PER PERSON

**Miang Kham** <sup>(G)</sup> Peanuts, ginger, lime & betel leaf

**Tom Yum Soup** <sup>(V\*G)</sup> Noosa Red’s tomatoes



**Sichuan “Mapo” Tofu & Corn Puree** <sup>(G)</sup> Mushroom mince, Chinese chilli oil, ginger

**Beetroot Massaman Curry** <sup>(G)</sup> Fried potato, peanuts, tamarind cinnamon glaze

**Jasmine Rice**

**Cherry Tomatoes** <sup>(G)</sup> Glass noodles, peanuts, Thai dressing



**Mango Sticky Rice “Eton Mess”** <sup>(G V\*)</sup> Mango sorbet, meringue, crystallised pandan

## PREMIUM BANQUET

\$ 125 PER PERSON

**Grilled Whitefish Miang Kham** <sup>(G)</sup> Peanuts, ginger, lime & betel leaf

**3 Layers of "Tom Kha"** <sup>(G)</sup> Yarra Valley salmon caviar, "Tom Kha" custard, mushrooms & house-made roast chilli jam



**Seared "Phat Wag" Wagyu Beef** <sup>(G)</sup> Kra Pao, golden rice, crispy egg

**Sweet Vinegar Braised Pork Belly** Mee Krob sauce, crispy noodles



**Crispy "Humpty Doo" Barramundi** <sup>(G)</sup> Chilli Tamarind sauce

**Lamb Massaman Curry** <sup>(G)</sup> Smoked potato puree, peanuts, tamarind cinnamon glaze

**Jasmine Rice**

**Cherry Tomatoes** <sup>(G)</sup> Glass noodles, tuna powder, peanuts, Thai dressing



**Mango Sticky Rice "Eton Mess"** <sup>(G)</sup> Mango sorbet, meringue, crystallised pandan



## VEGETARIAN PREMIUM BANQUET

\$ 125 PER PERSON

**Miang Kham** <sup>(G)</sup>, peanuts, ginger, lime & betel leaf

**Tom Yum Soup** <sup>(G)</sup> Noosa Red's tomatoes



**Fried Banana Sate** Indonesian sate sauce, peanuts, pickled mushroom

**Steamed Pumpkin Cake** <sup>(G)</sup> Pumpkin, red curry, whipped coconut, lime (Indonesian "Sumping")



**Sichuan "Mapo" Tofu & Corn Puree** <sup>(G)</sup> Mushroom mince, Chinese chilli oil, ginger

**Beetroot Massaman Curry** <sup>(G)</sup> Fried potato, peanuts, tamarind cinnamon glaze

**Jasmine Rice**

**Cherry Tomatoes** <sup>(G)</sup> Glass noodles, peanuts, Thai dressing



**Mango Sticky Rice "Eton Mess"** <sup>(V\*G)</sup> Mango sorbet, meringue, crystallised pandan