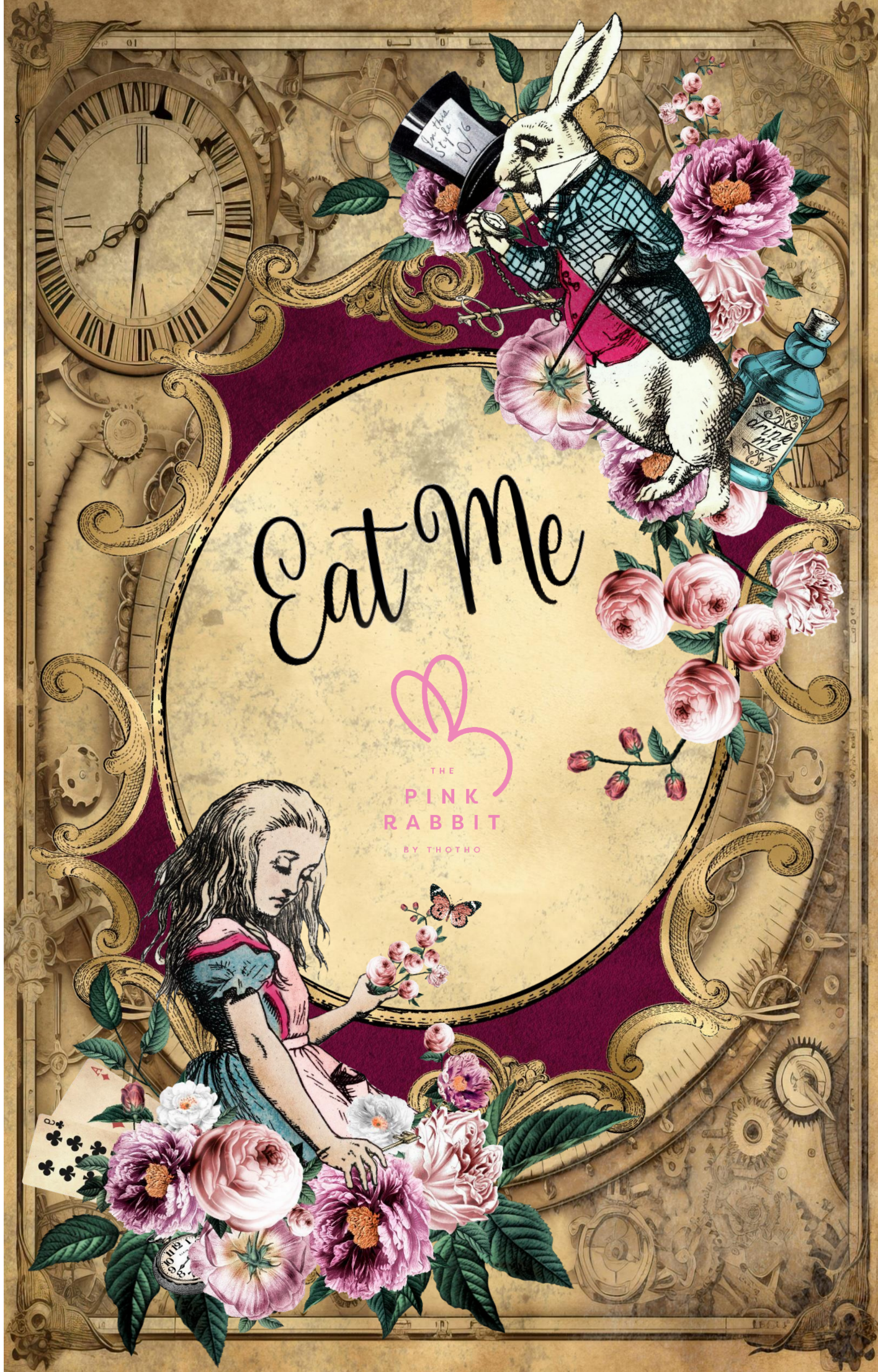




# Eat Me

THE  
PINK  
RABBIT  
BY THOTHO



per person **SET MENU**

**\$79 EAT ME (min 2)**  
**The Mad Hatter's Table**

**Vegetable Spring Rolls** w/sweet chilli & mayo  
**Chicken Gyoza** w/ turmeric peanut sauce & mayo  
Cheesy Corn **Chicken Katsu**  
**Satay Beef**  
Japanese **Rice**  
The Pink Rabbit **Green Apple Salad**  
**Cake** of the day

**\$99 EAT ME (min 3)**  
**The Pink Rabbit's Feast**

Mango **Salmon Ceviche**  
Slow Cooked **Pork Belly Bao**  
**Crab Claws** dipped in satay & topped with spicy mango mayo  
**Creamy Mushroom & Chicken** Green Curry  
**Pork Belly Surprise** or **Satay Beef**  
The Pink Rabbit **Green Apple Salad**  
Japanese **Rice**  
**High Tea** Desserts

**\$139 EAT ME (min 2)**  
**The Alice's Banquet**

**Mango Salmon Ceviche** w/ Crispy Rice Paper  
**King Prawn Spring Rolls** w/sweet chilli & mayo  
**Crab Claws** dipped in satay & topped with spicy mango mayo  
Spicy Mango **Lobster Taco**  
**Pork Ribs** or Cheesy Corn **Chicken Katsu**  
**Spicy Softshell Crab** Salad  
**Creamy King Prawn** Green Curry  
Japanese **Rice**  
**High Tea** Desserts





## The Pink Rabbit High Tea

(Minimum 2 guests)

*\$109 per person (\$135 Value)*

Bottomless **Organic Blue Collagen Tea**

Fruity Spicy **Sashimi donuts**

**Lobster d'oeuve**

Slow Cooked **Pork Belly Bao**

King Prawn **Spring Rolls**

Pumpkin Sweet Potato Spinach **Frittata**

Mini **Apple Pies**

**Cake of the Day**

## Tho Tho High Tea

(Minimum 2 guests)

*\$69 per person (\$77 Value)*

Bottomless **Green Tea**

**Crab Claws** dipped in Satay sauce

Spicy Mango **Chicken Bao**

Vegetable **Spring Rolls**

**Cake of the Day**

Mini **Apple Pies**

OFF WITH YOUR **TACO**

**Spicy Mango Lobster** 45

Lobster salad; stuffed with blue coconut rice in a turmeric nori taco shell

**Sashimi of the Day** 42

Cut into Cubes; jalapeño, cucumber, soy & sesame sauce; stuffed with Japanese sushi rice in a turmeric nori taco shell

**BAO**

**Slow Cooked Pork Belly** 25

Slow cooked pork belly, the Pink Rabbit Salad, onions, garlic, cucumber & peanuts.

**Spicy Mango Chicken** 25

Crumbed chicken tossed in our homemade spicy mango mayo.

**Curry Korokke with Jalapeño** 25

Twice cooked crispy potato croquette in chunky green tomato & Jalapeño sauce

**Tom Yum Soft Shell Crab** 34

Crispy spicy Soft-Shell Crab, the Pink Rabbit Salad, onions, garlic, peanuts & coriander

**Butterflied King Prawn** 34

Crispy King Prawn, yuzu sesame soy sauce, onions, garlic, peanuts & coriander





## APPETISERS!

- GF Lobster d'oeuves** 29  
Nori Crackers topped with Lobster Salad
- Spring Rolls**  
Served with sweet chilli & homemade mayo.
- King Prawn** 28
- V Vegetable** 20
- Japanese Gyoza** 28  
Chicken or Vegetable
- V GF Beer Battered Steak Chips** 16  
With sweet chilli & homemade mayo.
- V GF Japanese Sweet Potato Chips** 16  
With sweet chilli & homemade mayo.
- Crab Claws** 21  
Dipped in Satay; Coated in crispy breadcrumbs.
- Sashimi Stacks**  
Japanese sushi rice & The Pink Rabbit Salad.
- Salmon Sashimi** 27
- Spicy Mango Lobster** 29
- Butterflied King Prawn Tempura** 27  
With Wasabi Pear Yuzu & Japanese Mayo sauce
- Spicy Soft-Shell Crab w/ prawn crackers** 32  
Wok tossed with salt, chilli & Lime



## THE PINK RABBIT SALAD

**V Green Apple & Pear** 39

Red onion, cucumber, coriander, mint, peanuts, shallots & garlic

**King Prawn** 46

with green apple & pear salad

**Spicy Crispy Soft-Shell Crab** 47

with green apple & pear salad

### **RICE** \*Fried rice to share

**GF The Pink Rabbit Fried Rice** 41

Prawn, egg, turkey, purple onion, corn, carrots, capsicum, shichimi & spring onions

**GF Wagyu Beef Fried Rice** 53

Wagyu Beef, egg, purple onion, corn, carrots, capsicum, shichimi & spring onions

**GF Spicy Tom Yum Seafood Fried Rice** 45

Prawn, baby squid, clams, mussels, calamari, egg, corn, purple onion, carrots, capsicum, shichimi & spring onions

**V GF Vegetable Fried Rice** 41

Fried tofu, egg, purple onion, corn, carrots, shallot, capsicum & spring onions

\*Available in spicy tom yum +3

**V GF Sweet Blue Coconut Rice** 18

Organic blue butterfly pea flower, turmeric peanut sauce & peanuts



## Something Larger

**Cheesy Corn Chicken Katsu** 48

Chicken thigh crumbed Japanese style  
w/ veg tempura, cheesy corn & turmeric peanut sauce.

**V GF Saffron Turmeric Satay, “GGG”**

*\*Add Udon Noodles to the Stir fry +\$9*

Vegetarian 47 | Chicken 47 | Beef 51

King prawns 53 | Soft Shell Crab 55

Tho Tho's signature wok fried satay with vegetables.

**Crispy Pork Belly SURPRISE!!!** 50

*Cook time: 35min,*

served with caramelized cinnamon mayo & spicy cheesy corn.

**Rack of Pork Ribs** 108

*Cook time: 35min,*

served with caramelized cinnamon mayo & sweet potato chips.

**V.GF Teriyaki / Genghis / Spicy Tom Yum Stirfry**

*\*Add Udon Noodles to the Stir fry +\$9*

Vegetarian 47 | Chicken 47 | Beef 51

King prawns 53 | Soft Shell Crab 55

Tho Tho's signature wok fried with vegetables.

**GF Honey, Lime, Garlic Buttered King Prawns** 53

*\*Add Udon Noodles to the Stir fry +\$9*

Wok fried king prawn with vegetables.

**Deep-fried Turmeric Mackerel Fish “AJi”** 48

Served with spicy salt, chili flakes, lime. spring onion  
& caramelized sweet soy sauce.

**GF Creamy Green Curry 31 Clay Pot**

*\*Add Udon Noodles to the Claypot +\$9*

Vegetarian 47 | Chicken 47 | Beef 51 |

King prawns 53 | Soft Shell Crab 55

Wok fried with creamy green curry, vegetables  
& mushroom infused chili oil

**Recommended:** Tables of 5 or more guests Select a Set Menu or High Tea Menu  
for a better and less staggered service.

**Alternatively:** Select a maximum combination of 4 mains/fried rice total. All  
other categories have no limits.



## SWEET TOOTH

**Mini Apple Pie Treasure Chest** 24

Apple Pies topped with salted caramel and whipped cream

**Mousse in a jar** 25

Chocolate & Mango w/ whipped cream

**Tiramisu Cake** 26

Slice w/ ice cream

**Assorted Cake Slice** 25

Ask the staff for our current cake list

**Mango Coconut Rice Pudding** 26

Collagen blue Butterpea Hibiscus colored coconut rice, sweetened cream with mango and a hint of chili

**BIRTHDAY SPECIAL High Tea** 180

Triple Layer Assorted Desserts

Comes with a "Happy Birthday" sign & Sparkler



## Stone Grill Sets

### **BLACK ANGUS Grain Fed Scotch Fillet \$79**

\*Also available in 14-day dry aged

\*Approximately 330 grams

Condiments: Garlic Parika Butter + Salt & Pepper

Sides: Beer Battered Steak Chips

### **Wagyu MB 8-9 Cuts 200grams \$99**

Condiments: Garlic Butter + Salt & Pepper

2 Sides: Beer Battered Steak Chips + Halloumi Cheese

### **Full Blood MB 9+ Porterhouse \$109**

\*Approximately 200 grams

Condiments: Garlic Parika Butter + Salt & Pepper

Sides: Beer Battered Steak Chips

### **Wagyu MB 8-9 1.2kg Sharing Set \$550**

\*Up to 6 Personalised Stones

Condiments: Garlic Butter + Salt & Pepper

3 Sides: Beer Battered Steak Chips, Halloumi Cheese  
+ The Pink Rabbit Salad

