



After being in the hospitality industry for a decade, Prae and Yaya officially call "The Post House of Berry" home. They turned The 1886 Heritage Post & Telegraph Office Building on Queen Street into an Asian casual dining restaurant.

"The Post House of Berry" still retains its original charming elegance, while offering stylish Bangkok-Shanghai dishes to represent their passion for food.

### *Petit Gourmet*

**Freshly Shucked Oyster (2) GF 9.5**  
Chilli Lime Granita Dressing

**Vegetarian Spring Rolls (4) V 10.5**  
w/ Sweet Chilli Sauce

**Spiced Plum Duck Spring Rolls (2) 14.9**  
w/ Pickled Ginger

**Chicken Curry Puffs (2) 9.5**  
w/ Sweet Chilli Sauce

**Fish Cakes (4) GF 10.5**  
w/ Sweet Chilli Sauce

**Prawn Kimchi Croquettes (2) 14.9**  
w/Sriracha Chilli Mayonnaise

**Coconut Prawns (4) GF 14.9**  
w/ Mayonnaise & Sweet Chilli Sauce

### *Small Plates*

**Tiger Prawns (4) GF 20**  
Wok Fried Tiger Prawns  
w/ House Made Sambal Butter

**Chicken Wingettes (5) GF 15**  
w/ Lemoglass & Tamarind Sauce

**Crispy Pork GF 17**  
w/ Chilli Tamarind Sauce & Citrus Fennel

**Steamed Broccolini GF/V 16**  
w/ Oyster Sauce, Dried Shallots

**Spicy Papaya Salad GF/V 15**  
Green Papaya, Snake Bean,  
Cherry Tomato, Chilli, Peanuts,  
Popped Rice w/ Chilli Lime  
Tamarind Dressing

### *Featured Dish*

**Wok Fried Seafood GF 32**  
King Prawns, Scallops, Squids and Mussels  
w/Chilli Basil & Young Peppercorn

**Cashew Nut Chilli Jam King Prawns GF 25**  
w/Snow Peas, Brocoli, Green Beans  
and Red Capsicum

**Fried Soft Shell Crab 26**  
w/ Salt & Sichuan Numbing Chilli  
Pepper Dressing

**Barramundi Fillets Green Curry GF 30**  
w/ Aubergine, Green Beans, Chilli, Basil,  
Fresh Young Baby Corn

**Grilled Salmon Spicy Papaya Salad GF 28**  
w/ Green Papaya, Snake Bean, Cherry Tomato,  
Chilli, Peanuts, Popped Rice and Chilli-Lime  
Tamarind Dressing

**So-FISH-ticated 49**  
Fried Whole Barramundi, Chilli Jam,  
Brown Butter, Young Peppercorn, Thai Herbs

**Wok Fried Asian Pork Spare Ribs 29**  
w/ Sweet Dark Soy Sauce &  
Balsamic Vinegar Glaze

**Wok Fried Wasabi Beef GF 26**  
Beef Striploin, King Oyster Mushroom,  
Asparagus and Wasabi Yuzu Sauce

**Chicken Panang Curry GF 25**  
w/ Asparagus & Dutch Carrot

**Crying Tiger GF 26**  
BBQ Juicy Beef w/ Spicy Nam Jim  
Jaew Dipping Sauce

**Seafood Sambal Hokkien Noodles 25**  
King Prawns, Squids, Sambal Sauce  
w/ Bok Choy, Bean Sprouts/ Garlic Chive

### *Vegetables / Rice*

**Oriental Pineapple Fried Rice GF 28**  
w/ Chicken, Pineapple, Mixed Vegetables

**Asian Egg Fried Rice GF 29**  
w/ Prawns, Smoked Ham, Mixed Vegetable

**Vegetable & Tofu Wok Fried GF/V 22**  
w/ Peanut Sauce

**Wok Tossed Seasonal Asian Greens GF/V 22**  
w/ Garlic, Chilli & Pickled Radish

**Tempura Veggies & Mushroom V 23**  
w/ Tamarind Coconut Sauce

**Jasmine Rice GF/V 4**

### *Desserts*

**Deep Fried Ice Cream 16**  
Vanilla or Thai Milk Tea

**Mango Sticky Rice GF 15**  
w/ Mango Ice Cream

\* Fully Licensed Restaurant. No BYO.

\* Sundays and Public Holidays will incur a 10% surcharge.

\* All Card Payments incur a 1 % surcharge.

\* Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free