



SA-WA-DEE KA!

WELCOME!

BYO*

*Excludes soft drinks. NO CORKAGE FEES!

Please inform staff of any allergies.

Dishes may contain fish sauce or egg including vegetarian dishes.

Gluten-free options available.

All photos used in this menu are for artwork purposes only.

All prices include GST.

Prices are subject to change without prior notice.

There is a public holiday surcharge of 15%.

EFTPOS, VISA, MASTERCARD accepted.



DRINKS

"A good drink should always accompany a meal."

THAI DRINKS

- | | |
|---|---------------|
| Thai Milk Tea | \$6.00 |
| Sweetened brewed Thai tea with milk | |
| Thai Nom Yen | \$6.00 |
| Famous Pink Thai drink with condensed milk and Sala syrup | |
| Thai Iced Coffee | \$6.00 |
| Popular Thai Coffee drink known as "Oliang" | |
| Thai Iced Tea | \$6.00 |
| Refreshing Thai iced tea known as "Cha Ma-Now" | |
| Coconut Juice | \$6.00 |
| Refreshing coconut juice with coconut meat | |



Thai Milk Tea



Thai Nom Yen



Thai Iced Coffee

COLD DRINKS

- | | |
|---|---------------|
| Bottled Water | \$3.00 |
| Canned Soft Drinks | \$3.50 |
| Coke, Coke Zero, Pepsi, Pepsi Max, Creaming Soda, Sprite, Sunkist, Lift (Please ask staff for more options) | |
| Ginger Beer | \$4.50 |
| Lemon Lime Bitters | \$4.50 |
| Apple Juice | \$3.50 |

HOT DRINKS

- | | |
|--------------------|---------------|
| Green Tea | \$4.00 |
| Jasmine Tea | \$4.00 |



Thai Iced Tea



BANQUET

"Thai food is best shared with loved ones."

Banquet A

(minimum of 4 persons)

\$39.00 per person

Appetisers

Satay Chicken

Spring Rolls

Coconut Prawns

Curry Puffs

Main

Seafood Red Curry

Chicken Cashew Nut

Beef Basil

Pork Sweet and Sour

Steamed Jasmine Rice

Dessert

(please select one)

Deep fried ice-cream

Rambutan with ice-cream

Lychee with ice-cream

Banquet B

(minimum of 2 persons)

\$35.00 per person

Appetisers

Satay Chicken

Spring Rolls

Crispy Parcels

Main

Chicken Red Curry

Chicken Sweet and Sour

Beef Basil

Steamed Jasmine Rice

Dessert

(please select one)

Deep fried ice-cream

Rambutan with ice-cream

Lychee with ice-cream





APPETISER

"Delicious morsels of Thai food to get your mouth watering."

- 1. Satay Chicken (4 pieces)** **\$10.90**
Marinated chicken breast grilled on skewers and served with peanut sauce.
- 2. Vegetarian Spring Rolls (4 pieces)** **\$9.90**
Carrot, mushrooms, onion, glass noodles and cabbage wrapped in pastry served with sweet chilli sauce.
- 3. Chicken Spring Rolls (4 pieces)** **\$10.90**
Chicken mince, carrot, mushrooms, onion, glass noodles and cabbage wrapped in pastry served with sweet chilli sauce.
- 4. Vegetarian Curry Puffs (4 pieces)** **\$9.90**
Potato, curry, onion, and garlic in pastry served with cucumber sauce.
- 5. Chicken Curry Puffs (4 pieces)** **\$10.90**
Chicken mince, potato, curry, onion, and garlic in pastry served with cucumber sauce.
- 6. Coconut Prawns (4 pieces)** **\$11.90**
King prawns tossed in shredded coconut batter served with yellow mayonnaise sauce.
- 7. Prawn Rolls (4 pieces)** **\$11.90**
Marinated king prawns rolled in pastry served with sweet chilli sauce.
- 8. Crispy Parcels (4 pieces)** **\$10.90**
Golden parcels filled with chicken mince, water chestnut, peanuts, and onion served with sweet chilli sauce.





Chicken Satay

- 9. Fish Cakes (4 pieces) \$10.90**
Minced fish, kaffir lime leaves, green beans and Thai herbs served with cucumber sauce and crushed peanuts.
- 10. Vegetable Tempura \$9.90**
Broccoli, carrot, mushroom, cauliflower, green beans, red capsicum, pumpkin, onion and sweet potato dipped in crispy batter served with sweet chilli sauce.
- 11. Crab Balls (4 pieces) \$10.90**
Bread crumbed crab meat and crab claw served with yellow mayonnaise sauce.



Spring Rolls

- 12. Pork Rolls (5 pieces) \$10.90**
Pork mince, onion, glass noodles and garlic wrapped in pastry served with sweet chilli sauce.
- 13. Roti Bread \$7.90**
Grilled pastry bread served with sweet and sour plum sauce.
- 14. Dim Sims (4 pieces) \$10.90**
Steamed chicken dim sims stuffed with water chestnut, carrot and onion served with soy sauce.



Tom Yum Prawn

SOUPS

"Aromatic herbs and spices generously infused in broth"

15. Tom Yum

Galangal, kaffir lime leaves, shallots, lemon grass, mushroom, tomato, coriander, baby corn, Thai herbs and spices.

Chicken	Small \$10.90 Large \$19.90
Mixed Seafood or Prawn	Small \$11.90 Large \$21.90
Vegetarian	Small \$10.00 Large \$15.50

16. Coconut Soup

Coconut milk, galangal, kaffir lime leaves, shallots, lemon grass, mushroom, tomato, coriander, baby corn, Thai herbs and spices.

Chicken	Small \$10.90 Large \$19.90
Mixed Seafood or Prawn	Small \$11.90 Large \$21.90
Vegetarian	Small \$10.00 Large \$15.50

17. Clear Soup

Broccoli, cauliflower, Chinese broccoli, mushroom, baby corn, carrot, wombok, and glass noodles.

Chicken	Small \$10.90 Large \$19.90
Mixed Seafood or Prawn	Small \$11.90 Large \$21.90
Vegetarian	Small \$10.00 Large \$15.50



SALADS

"Fresh Salads bursting with aromatic Thai flavours."



18. Grilled Salad

Beef, Chicken or Pork **\$19.90**

Shallots, coriander, mint leaves, red onion, chilli powder, toasted ground rice, lemon juice and fish sauce.

19. Roast Duck Salad

\$22.90

Roast duck, shallots, kaffir lime leaves, lemon grass, coriander, mint leaves, red onion, chilli powder, toasted ground rice, lemon juice and fish sauce.

20. Larb

Beef, Chicken or Pork **\$19.90**

Minced meat, shallots, coriander, kaffir lime leaves, lemon grass, mint leaves, red onion, chilli powder, toasted ground rice, lemon juice and fish sauce.



Chicken Larb



Grilled Beef Salad

21. Siam Yum Salad

Beef or Chicken **\$19.90**

Mixed Seafood or Prawn **\$22.90**

Tomato, cucumber, shallots, coriander, mint leaves, red onion, fresh chilli, lemon juice and fish sauce.

22. Prawn or Mixed Seafood Salad

\$22.90

Lemon grass, kaffir lime leaves, mint leaves, red onion, shallots, fresh chilli, coriander, fish sauce and lemon juice.

23. Calamari Salad

\$22.90

Calamari, coriander, mint leaves, red onion, lemon juice, shallots and fish sauce.

24. Spicy Glass Noodle Salad

\$22.90

(Yum Woon Sen)

Vermicelli rice noodles tossed with chicken mince, calamari, prawns, mixed with herbs and Thai sauce.

25. Papaya Salad

\$17.90

Peanuts, dried shrimp, palm sugar, garlic, lime, fish sauce, birds eye chilli.



Papaya Salad



STIR FRY

"Fresh ingredients wok-tossed to perfection."

Stir fries are versatile and can be paired with your choice of meat.

Beef, Chicken or Pork	\$19.90
Crispy Roast Pork	\$21.90
Lamb	\$21.90
Roast Duck	\$22.90
Mixed Seafood or Prawn	\$22.90
Battered Fish Fillet	\$22.90

26. Vegetable

Carrot, cauliflower, broccoli, Chinese broccoli, wombok, shallots, mushroom, green beans, baby corn, capsicum, snow peas, bamboo shoot, garlic and oyster sauce.

27. Basil (HOT)

Basil, fresh chilli, garlic, onion, green beans, shallots, capsicum, bamboo shoot and mushroom.

28. Fresh Ginger

Fresh ginger, shallots, garlic, baby corn, mushroom, onion and cauliflower.

29. Oyster Sauce

Mushroom, shallots, cauliflower, garlic, bamboo shoot, wombok and oyster sauce.

30. Garlic Pepper

Fresh garlic, onion, shallots, snow peas, broccoli and ground white pepper.

31. Chilli and Garlic

Mushroom, capsicum, cauliflower, wombok, onion, baby corn, shallots, carrot, chilli and garlic sauce.

32. Spicy Curry Paste (HOT)

Bamboo shoot, capsicum, shallots, green bean, garlic and curry paste.

Chicken Green Jungle



Crispy Pork Gai Lan



Chicken Cashew



33. Spicy Ginger (HOT)

Green beans, fresh ginger, kaffir lime leaves, fresh chilli and curry paste.

34. Snow Peas

Fresh snow peas tossed with garlic and white pepper. The chef recommends this dish with prawns.

35. Cashew Nut

Water chestnut, broccoli, carrot, capsicum, shallots, garlic and onion topped roasted cashew nuts.

36. Sweet Chilli

Onion, shallots, capsicum, mushroom, baby corn, carrot, cauliflower and sweet chilli sauce.

37. Sweet and Sour

Pineapple, cucumber, tomato, capsicum, carrot, onion and shallots.

38. Peanut Sauce

Carrot, cauliflower, broccoli, Chinese broccoli, wombok, shallots, mushroom, green beans, baby corn, capsicum, snow peas, bamboo shoot, garlic and oyster sauce with peanut sauce on top.

39. Gai Lan (Chinese Broccoli)

Gai Lan, garlic, pepper and oyster sauce. The chef recommends this dish with crispy roast pork or roast duck.

40. Asparagus (Seasonal)

Stalks of asparagus, garlic, pepper and oyster sauce. The chef recommends this dish with crispy roast pork.

41. Crispy Basil

Mushroom, capsicum, shallots, green beans and onions topped with crispy basil leaves.

42. Stir Fried Tom Yum

Carrots, shallots, baby corn, mushroom, galangal, kaffir lime leaves and tomato.

43. Green Jungle (Pad Pa)

Capsicum, bamboo shoots, green pepper, basil leaves, mushroom, baby corn, kra chai, kaffir lime leaves, basil, green beans and green curry paste.

44. Dry Jungle (Pad Ped)

Capsicum, bamboo shoots, green pepper, basil mushroom, baby corn, kra chai, kaffir lime leaves, basil, green beans and red curry paste.

45. Stir Fried Yellow Curry

Egg, shallots, onion, celery and curry powder.



THAI CURRIES

"A dish based on a delicious paste of fresh and dried herbs, and spices."

CHOOSE YOUR CURRY

46. Green Curry

Coconut milk, bamboo shoots, green beans, capsicum, snow peas and basil.

47. Red Curry

Coconut milk, bamboo shoots, green beans, capsicum, snow peas and basil.

48. Yellow Curry

Coconut milk, potato, pumpkin, onion and cucumber sauce.

49. Mussaman Curry

Coconut milk, peanut, onion, pineapple and potato.

50. Panang Curry

A thick curry with coconut milk, kaffir lime leaves and peanuts.

51. Choo Chee Curry

A thick curry with coconut milk, kaffir lime leaves and green beans.

52. Siam Curry

A thick curry with coconut milk, fried onion, crispy egg noodles and soya bean oil.

53. Jungle Curry (Keang Pa) (HOT)

Bamboo shoots, baby corn, green beans, mushroom, capsicum, basil, kaffir lime leaves, green

Roast Duck Red Curry



ADD YOUR MEAT

Beef, Chicken or Pork	\$19.90
Crispy Pork	\$19.90
Lamb	\$22.90
Roast Duck	\$22.90
Mixed Seafood	\$22.90
Prawns	\$22.90
Battered Fish Fillet	\$22.90

CHOOSE YOUR HEAT

Mild 🌶️
 Medium 🌶️🌶️
 Hot 🌶️🌶️🌶️
thai hot 🔥🔥🔥

Seafood Yellow Curry



UNIQUE CURRIES

54. Keang E-San Curry

Bamboo shoots, baby corn, green beans, mushroom, capsicum, kaffir lime leaves, dill and Thai herbs. Contains no coconut milk.

55. Pumpkin Curry

Coconut milk, capsicum, pumpkin and basil.



VEGETARIAN

"Just because you're a vegetarian, it doesn't mean you have to miss out."

- 56. Gai Lan in Oyster Sauce** **\$15.50**
Wok tossed Gai Lan (Chinese broccoli), garlic, wombok, pepper and oyster sauce.
- 57. Vegetables in Peanut Sauce** **\$15.50**
Steamed vegetables, carrot, broccoli, cauliflower, bamboo shoot, baby corn, green bean, capsicum, bean sprouts, wombok, snow peas and tofu topped with peanut sauce.
- 58. Vegetarian Sweet and Sour** **\$15.50**
Wok tossed broccoli, cauliflower, shallots, baby corn, mushroom, capsicum, carrot, pineapple, wombok, onion, cucumber, tofu, carrot, garlic and snow peas.
- 59. Vegetarian Cashew Nut** **\$15.50**
Wok tossed roasted cashew, onion, shallots, wombok, broccoli, cauliflower, capsicum, mushroom, carrot, baby corn, snow peas, tofu and garlic.
- 60. Vegetarian Basil (HOT)** **\$15.50**
Wok tossed fresh chilli, onion, shallots, broccoli, cauliflower, green bean, basil, capsicum, mushroom, bamboo shoot, baby corn, wombok, carrot, snow peas and tofu.
- 61. Vegetables in Oyster Sauce** **\$15.50**
Wok tossed carrot, onion, broccoli, cauliflower, bamboo shoots, Chinese broccoli, wombok, baby corn, green beans, capsicum, bean sprouts, snow peas, shallots, tofu and oyster sauce.
- 62. Vegetarian Mussaman Curry** **\$15.50**
Potato, onion, capsicum, mushrooms, pineapple, broccoli, cauliflower, green beans, wombok, snow peas, baby corn, carrot, tofu and peanuts.
- 63. Vegetarian Curry** **\$15.50**
Mixed vegetables, tofu and coconut milk.
(Available in Red, Green or Yellow Curry)
- 64. Steamed Vegetables** **\$10.90**
Steamed carrot, broccoli, cauliflower, bamboo shoots, baby corn, green beans, capsicum, bean sprouts, wombok, snow peas and tofu.



Vegetarian Mussaman



RICE DISHES

"A delicious grain that is a staple in Thai cuisine."

65. Steamed Jasmine Rice

Fragrant Thai steamed rice

Small \$5.00

Large \$8.00

66. Coconut Rice

Sweetened jasmine rice with coconut milk

Small \$7.00

Large \$10.00

67. Fried Rice

Beef, Chicken, or Pork

Egg, Gai Lan (Chinese broccoli), onion, fried garlic, shallots and tomato.

\$17.90

Seafood or Prawns

Egg, onion, peas, tomato, shallots and garlic.

\$21.90

Vegetarian

Egg, shallots, onion, tomato, Chinese broccoli, wombok, cauliflower, broccoli and fried garlic.

\$16.90

68. Spicy Fried Rice (HOT)

Beef, Chicken, or Pork

Seafood or Prawns

Fresh chilli, mushroom, green beans, basil leaves, onion, shallots, capsicum, snow peas and fried garlic.

\$17.90

\$21.90

69. Pineapple Fried Rice

Beef, Chicken, or Pork

Seafood or Prawns

Special Thai style fried rice with pineapple, onion

\$17.90

\$21.90



Prawn Spicy Fried Rice

Pineapple Fried Rice





NOODLES

"Long strands of silky noodles wok tossed in authentic Thai flavours."

Noodles are versatile and can be paired with your choice of meat.

Beef, Chicken or Pork	\$18.90
Crispy Roast Pork	\$18.90
Mixed Seafood or Prawn	\$21.90

70. Pad See Yew

Thick-wide rice noodles with egg, onion, shallots, Chinese broccoli, bean sprouts, cauliflower, broccoli, capsicum and carrot.

71. Pad Thai

Thin sticky rice noodles with egg, chive, fried tofu, bean sprouts, crushed peanuts, fried onion and tamarind sauce.

72. Hokkien Noodles

Yellow egg noodles with onion, shallots, egg, bean sprouts, cauliflower, wombok, broccoli, capsicum and carrot.

73. Laksa Curry

Hokkien noodles, vermicelli noodles, coconut milk curry, broccoli, cauliflower, bean sprouts and fried onion.

74. Spicy Noodle (HOT)

Thick-wide rice noodles with onion, shallots, capsicum, carrot, bean sprouts, egg, broccoli and cauliflower.

75. Drunken Noodle (Pad Kee Mao) (VERY HOT)

Rice noodles, onion, shallots, capsicum, basil, mushroom, green beans, chilli and Thai herbs.



Prawn Pad Thai



CHEF SUGGESTIONS

"Our chef's favourite dishes."



76. Honey Lemon Chicken

\$20.90

Deep fried battered chicken pieces covered with honey and lemon sauce on a bed of shallots, onion, pineapple, cauliflower, wombok, broccoli and lemon topped with sesame seeds.

77. Honey Lemon Prawns

\$22.90

Deep fried battered king prawns covered with honey and lemon sauce on a bed of shallots, onion, pineapple, cauliflower, wombok, broccoli and lemon topped with sesame seeds.

78. Honey Lemon Duck

\$22.90

Boneless roast duck covered with honey and lemon sauce on a bed of steamed broccoli, cauliflower, Chinese broccoli, wombok, pineapple and lemon topped with sesame seeds.

79. Hoh Mok

Beef, Chicken, Pork or Crispy Pork

\$20.90

Seafood or Prawns

\$22.90

Authentic Thai red curry with coconut milk, capsicum, basil, green beans and eggs steamed in a foil parcel.

80. Ginger Barramundi

\$22.90

Steamed fish fillets and vegetables served with a Thai ginger sauce.

81. Chilli Barramundi

\$22.90

Deep fried battered fish fillet pieces covered in a sauce of coriander, capsicum, onion, shallots, red onion and sweet chilli.

82. Deep Fried Chicken

\$20.90

Deep fried pieces of battered chicken covered in a sauce of coriander, capsicum, onion, shallots, red onion and sweet chilli.

Hoh Mok



Honey Lemon





Chicken on "Grass"



Soft Shell Crab Salt and Pepper

83. Egg Omelette

Plain

\$12.90

Beef, Chicken, Pork or Crispy Pork

\$16.90

A fluffy egg omelette with onion, shallots, mushroom, carrot, cauliflower, wombok, peas and tomato.

Seafood or Prawn

\$18.90

A fluffy egg omelette with onion, shallots, mushroom, carrot, cauliflower, wombok, peas and tomato.

84. Salt and Pepper

Calamari, Mixed Seafood or Prawn

\$22.90

Soft Shell Crab

\$23.90

Your choice of seafood battered and deep fried, garnished with onion, shallots, capsicum, coriander, red onion, pepper and fried garlic.

85. Thai BBQ Chicken

\$20.90

Authentic barbequed marinated chicken thigh served with a tamarind sauce.

86. Thai Grilled Beef (Crying Tiger)

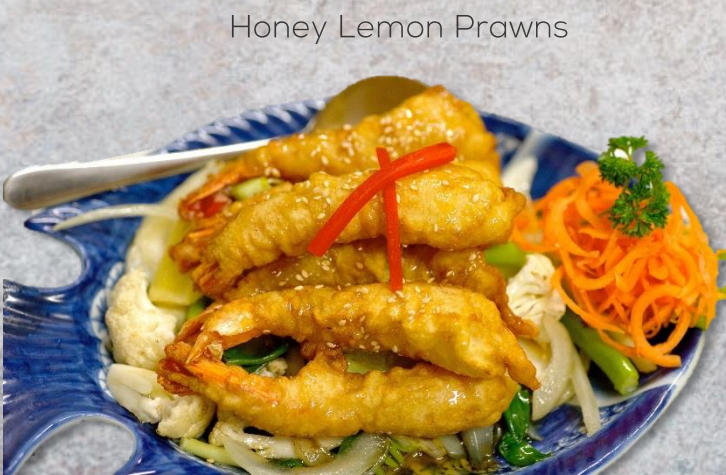
\$20.90

Marinated grilled beef cooked to medium served with a homemade sauce of lemon juice, fish sauce, chilli powder and toasted ground rice.

87. Chicken on "Grass" (Crispy Shredded Gai Lan)

\$20.90

Deep fried battered chicken breast on a bed of crispy Chinese broccoli served with mayonnaise.



Honey Lemon Prawns



Grilled Beef (Crying Tiger)



DESSERTS

"There's always room for dessert."

88. Deep Fried Ice Cream **\$9.50**

Deep fried vanilla ice cream covered in a crunchy coconut crumb served with your choice of chocolate, strawberry or caramel topping.

89. Lychee or Rambutan with Ice Cream **\$8.50**

Vanilla ice cream with lychee or Rambutan fruit served with your choice of chocolate, strawberry or caramel topping.

90. Vanilla Ice Cream **\$7.00**

Vanilla ice cream served with your choice of chocolate, strawberry or caramel topping.

91. Banana in Coconut Cream **\$9.50**

Banana with warm sweetened coconut cream.

92. Deep Fried Banana and Ice Cream **\$9.50**

Banana coated with coconut batter served with vanilla ice cream.

93. Mango and Sticky Rice (seasonal) **\$9.50**

Mango with warm sticky rice topped with coconut milk.

94. Durian Sticky Rice (seasonal) **\$9.50**

Durian with warm sticky rice topped with coconut milk.

Mango and Sticky Rice



Deep Fried Ice Cream

