



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 10%.

EFTPOS, VISA, MASTERCARD accepted.



Drinks

"A good drink should always accompany a meal."

Cold Drinks

| | |
|---|---------------|
| Bottled Water | \$2.50 |
| Canned Soft Drinks | \$3.00 |
| Coke, Coke Zero, Pepsi, Pepsi Max, Creaming Soda, Sprite, Sunkist, Lift (Please ask staff for more options) | |
| Ginger Beer | \$3.95 |
| Lemon Lime Bitters | \$3.95 |
| Oishi Bottled Green Tea | \$3.50 |
| Coconut Drink | \$3.95 |
| Coconut drink with coconut meat | |
| Thai Milk Tea | \$5.00 |
| Sweetened brewed Thai tea with milk | |



Hot Drinks

| | |
|--------------------|---------------|
| Green Tea | \$3.50 |
| Jasmine Tea | \$3.50 |





Banquets

"When it all looks good and you don't know what to pick."

Banquet A

(minimum of 4 persons)

\$30.00 per person

Appetisers

Satay Chicken

Spring Rolls

Coconut Prawns

Curry Puffs

Main

Chicken Red Curry

Seafood Cashew Nut

Beef Vegetables

Pork Basil (HOT)

Steamed Jasmine Rice

Dessert

(please select one)

Deep fried ice-cream

Rambutan with ice-cream

Lychee with ice-cream



Banquet B

(for 2-3 persons)

\$28.00 per person

Appetisers

Satay Chicken

Spring Rolls

Fish Cakes

Main

Chicken Pumpkin Curry

Pork Cashew Nut

Beef Oyster

Steamed Jasmine Rice

Dessert

(please select one)

Deep fried ice-cream

Rambutan with ice-cream

Lychee with ice-cream



Appetisers

“Delicious morsels of Thai food to get your mouth watering.”

- | | |
|---|---------------|
| 1. Satay Chicken (4 pieces) | \$7.90 |
| Marinated chicken breast grilled on skewers and served with peanut sauce. | |
| 2. Spring Rolls (4 pieces) | \$7.50 |
| Carrot, bamboo shoots, onion, glass noodles and cabbage wrapped in pastry served with sweet chilli sauce. | |
| 3. Curry Puffs (4 pieces) | \$7.80 |
| Chicken mince, potato, curry, onion and garlic in pastry served with cucumber sauce. | |
| 4. Coconut Prawns (4 pieces) | \$8.50 |
| King prawns tossed in shredded coconut batter served with yellow mayonnaise sauce. | |
| 5. Prawn Rolls (4 pieces) | \$8.50 |
| Marinated king prawns rolled in pastry served with sweet chilli sauce. | |
| 6. Crispy Parcels (4 pieces) | \$7.50 |
| Golden parcels filled with chicken mince, water chestnut, peanuts and onion served with sweet chilli sauce. | |

Satay Chicken



Coconut Prawns



7. Fish Cakes (4 pieces) \$8.50

Minced fish, kaffir lime leaves, green beans and Thai herbs served with cucumber sauce and crushed peanuts.

8. Vegetable Tempura \$7.00

Broccoli, carrot, mushroom, cauliflower, green beans, red capsicum, pumpkin, onion and sweet potato dipped in crispy batter served with sweet chilli sauce.

9. Crab Balls (4 pieces) \$8.50

Bread crumbed crab meat and crab claw served with yellow mayonnaise sauce.

Crispy Parcels



Spring Rolls



10. Prawn Parcels (5 pieces) \$8.50

Prawn meat and onion in a crispy golden parcel served with sweet chilli sauce.

11. Pork Rolls (5 pieces) \$7.50

Pork mince, onion, glass noodles and garlic wrapped in pastry served with sweet chilli sauce.

12. Roti Bread \$5.90

Grilled pastry bread served with sweet and sour plum sauce.

13. Dim Sims (4 pieces) \$7.90

Steamed chicken dim sims stuffed with water chestnut, carrot and onion served with soy sauce.



Soups

“Aromatic herbs and spices generously infused in broth.”

14. Tom Yum

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

| | |
|-------------------------------|---------------|
| Chicken | \$6.90 |
| Mixed Seafood or Prawn | \$8.25 |
| Vegetarian | \$6.50 |

15. Coconut Soup

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

| | |
|-------------------------------|---------------|
| Chicken | \$6.90 |
| Mixed Seafood or Prawn | \$8.25 |
| Vegetarian | \$6.50 |

16. Clear Soup

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

| | |
|-------------------------------|---------------|
| Chicken | \$6.90 |
| Mixed Seafood or Prawn | \$8.25 |
| Vegetarian | \$6.50 |

Tom Yum Prawn





Salads

“Fresh salads bursting with aromatic Thai flavours.”

17. Grilled Salad

Beef, Chicken or Pork \$16.90

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

18. Roast Duck Salad \$19.50

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

19. Larb Salad

Beef, Chicken or Pork \$16.50

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

20. Siam Yum Salad

Beef or Chicken \$16.50

Mixed Seafood or Prawn \$19.50

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

21. Prawn or Mixed Seafood Salad \$19.50

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

22. Calamari Salad \$19.50

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

23. Spicy Glass Noodle Salad \$19.50 (Yum Woon Sen)

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



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 | \$16.50 |
| Crispy Roast Pork | \$17.90 |
| Lamb | \$17.90 |
| Roast Duck | \$18.90 |
| Mixed Seafood or Prawn | \$18.90 |
| Fish Fillet | \$18.90 |

24. Vegetable

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

25. Basil (HOT)

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

26. Fresh Ginger

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

27. Oyster Sauce

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

28. Garlic Pepper

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

29. Chilli and Garlic

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

30. Spicy Curry Paste (HOT)

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



Basil Chicken



Garlic Pepper Chicken

31. Spicy Ginger (HOT)

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

32. Snow Peas

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

33. Cashew Nut

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

34. Sweet Chilli

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

35. Sweet and Sour

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

36. 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.

37. Gai Lan (Chinese Broccoli)

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

38. Asparagus (Seasonal)

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

39. Crispy Basil

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

40. Tom Yum

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

41. 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.

42. 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.

43. Yellow Curry

Egg, shallots, onion, celery and curry powder.

Sweet and Sour Crispy Roast Pork





Thai Curry

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

CHOOSE YOUR CURRY

44. Green Curry

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

45. Red Curry

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

46. Yellow Curry

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

47. Mussaman Curry

Coconut milk, peanut, onion, pineapple and potato.

48. Panang Curry

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

49. Choo Chee Curry

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

50. Siam Curry

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

51. Jungle Curry (Keang Pa) (HOT)

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



Beef Mussamum

ADD YOUR MEAT

| | |
|-----------------------|---------|
| Beef, Chicken or Pork | \$16.50 |
| Lamb | \$17.90 |
| Roast Duck | \$18.90 |
| Mixed Seafood | \$18.90 |
| Prawns | \$18.90 |
| Fish Fillet | \$18.90 |

CHOOSE YOUR HEAT

Mild 

Medium 

Hot 

 **THAI HOT**



Chicken Jungle

Want to try something different?

52. Keang E-San Curry

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

53. Pumpkin Curry

Coconut milk, capsicum, pumpkin and basil.



Vegetarian

“Just because you’re a vegetarian, it doesn’t mean you have to miss out.”

Gai Lan in Oyster Sauce



54. Gai Lan in Oyster Sauce **\$13.00**

Wok tossed Gai Lan (Chinese broccoli), garlic, wombok, pepper and oyster sauce.

55. Vegetables in Peanut Sauce **\$13.00**

Steamed vegetables, carrot, broccoli, cauliflower, bamboo shoot, baby corn, green bean, capsicum, bean sprouts, wombok, snow peas and tofu topped with peanut sauce.

56. Vegetarian Sweet and Sour **\$13.00**

Wok tossed broccoli, cauliflower, shallots, baby corn, mushroom, capsicum, carrot, pineapple, wombok, onion, cucumber, tofu, carrot, garlic and snow peas.

57. Vegetarian Cashew Nut **\$13.50**

Wok tossed roasted cashew, onion, shallots, wombok, broccoli, cauliflower, capsicum, mushroom, carrot, baby corn, snow peas, tofu and garlic.

58. Vegetarian Basil (HOT) **\$13.00**

Wok tossed fresh chilli, onion, shallots, broccoli, cauliflower, green bean, basil, capsicum, mushroom, bamboo shoot, baby corn, wombok, carrot, snow peas and tofu.

59. Vegetables in Oyster Sauce **\$13.00**

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.

60. Vegetarian Mussaman Curry **\$13.50**

Potato, onion, capsicum, mushrooms, pineapple, broccoli, cauliflower, green beans, wombok, snow peas, baby corn, carrot, tofu and peanuts.

61. Vegetarian Curry **\$13.50**

Mixed vegetables, tofu and coconut milk.
(Available in Red, Green or Yellow Curry)

62. Steamed Vegetables **\$7.90**

Steamed carrot, broccoli, cauliflower, bamboo shoots, baby corn, green beans, capsicum, bean sprouts, wombok, snow peas and tofu.

Vegetarian Yellow Curry



Vegetarian Fried Rice



Vegetarian Sweet and Sour





Rice Dishes

“A delicious grain that is a staple in Thai cuisine.”

63. Steamed Jasmine Rice

Fragrant Thai steamed rice

Small \$4.00

Large \$6.00

64. Coconut Rice

Sweetened jasmine rice with coconut milk

Small \$6.00

Large \$8.00

65. Fried Rice

Beef, Chicken or Pork

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

Crab, Seafood or Prawns

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

Vegetarian

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

\$11.90

\$13.50

\$10.90

66. Spicy Fried Rice (HOT)

Beef, Chicken or Pork

Crab, Seafood or Prawns

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

\$12.50

\$14.50

67. Pineapple Fried Rice

Beef, Chicken or Pork

Crab, Seafood or Prawns

Special Thai style fried rice with pineapple, onion, shallots and sweet pork sausage.

\$12.50

\$14.50

Chicken Fried Rice





Noodles

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

Prawn Pad Thai



- 68. Pad See Yew**
Beef, Chicken or Pork \$12.90
Mixed Seafood or Prawn \$14.50
Thick-wide rice noodles with egg, onion, shallots, Chinese broccoli, bean sprouts, cauliflower, broccoli, capsicum and carrot.
- 69. Pad Thai**
Beef, Chicken or Pork \$13.50
Mixed Seafood or Prawn \$15.50
Thin sticky rice noodles with egg, chive, fried tofu, bean sprouts, crushed peanuts, fried onion and tamarind sauce.
- 70. Hokkien Noodles**
Beef, Chicken or Pork \$12.50
Mixed Seafood or Prawn \$15.00
Yellow egg noodles with onion, shallots, egg, bean sprouts, cauliflower, wombok, broccoli, capsicum and carrot.
- 71. Laksa Curry**
Beef, Chicken or Pork \$15.00
Mixed Seafood or Prawn \$17.50
Hokkien noodles, vermicelli noodles, coconut milk curry, broccoli, cauliflower, bean sprouts and fried onion.
- 72. Spicy Noodle (HOT)**
Beef, Chicken or Pork \$12.50
Mixed Seafood or Prawn \$15.50
Thick-wide rice noodles with onion, shallots, capsicum, carrot, bean sprouts, egg, broccoli and cauliflower.
- 73. Drunken Noodle (Pad Kee Mao) (VERY HOT)**
Beef, Chicken or Pork \$13.90
Mixed Seafood or Prawn \$15.50
Rice noodles, onion, shallots, capsicum, basil, mushroom, green beans, chilli and Thai herbs.



Chef Specialties

“Dishes that distinguish us from the rest.”

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| 74. Honey Lemon Chicken | \$16.50 |
| 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. | |
| 75. Honey Lemon Prawns | \$18.90 |
| 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. | |
| 76. Honey Lemon Duck | \$18.90 |
| 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. | |
| 77. Hoh Mok | |
| Beef, Chicken or Pork | \$15.90 |
| Seafood or Prawns | \$18.90 |
| Authentic Thai red curry with coconut milk, capsicum, basil, green beans and eggs steamed in a foil parcel. | |
| 78. Steamed Fish with Ginger | \$18.90 |
| Steamed fish fillets and vegetables served with a Thai ginger sauce. | |
| 79. Fish Chilli | \$18.90 |
| Deep fried battered fish fillet pieces covered in a sauce of coriander, capsicum, onion, shallots, red onion and sweet chilli. | |
| 80. Deep Fried Chicken | \$15.90 |
| Deep fried pieces of battered chicken covered in a sauce of coriander, capsicum, onion, shallots, red onion and sweet chilli. | |
| 81. Egg Omelette | |
| Plain | \$10.50 |
| Beef, Chicken or Pork | \$12.90 |
| A fluffy egg omelette with onion, shallots, mushroom, carrot, cauliflower, wombok, peas and tomato. | |
| Seafood or Prawn | \$13.90 |
| A fluffy egg omelette with onion, shallots, mushroom, carrot, cauliflower, wombok, peas and tomato. | |



Honey Lemon Chicken



Honey Lemon Duck



Salt and Pepper Calamari

Thai Style Grilled Beef



82. Salt and Pepper

Calamari, Mixed Seafood or Prawn

\$18.90

Soft Shell Crab

\$20.50

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

83. Thai BBQ Chicken

\$15.90

Authentic barbequed marinated chicken thigh served with a tamarind sauce.

84. Thai Grilled Beef (Crying Tiger)

\$16.20

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

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

\$15.90

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

Salt and Pepper Soft Shell Crab





Desserts

“There’s always room for dessert.”



Deep Fried Ice Cream

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| 86. Deep Fried Ice Cream | \$6.50 |
| Deep fried vanilla ice cream covered in a crunchy coconut crumb served with your choice of chocolate, strawberry or caramel topping. | |
| 87. Lychee or Rambutan with Ice Cream | \$5.90 |
| Vanilla ice cream with lychee or Rambutan fruit served with your choice of chocolate, strawberry or caramel topping. | |
| 88. Vanilla Ice Cream | \$5.50 |
| Vanilla ice cream served with your choice of chocolate, strawberry or caramel topping. | |
| 89. Banana in Coconut Cream | \$6.40 |
| Banana with warm sweetened coconut cream. | |
| 90. Deep Fried Banana and Ice Cream | \$6.40 |
| Banana coated with coconut batter served with vanilla ice cream. | |
| 91. Mango and Sticky Rice (seasonal) | \$6.90 |
| Mango with warm sticky rice topped with coconut milk. | |
| 92. Sago and Black Bean | \$6.20 |
| Sago (tapioca pearls) and black beans in coconut milk. | |
| 93. Taro Ball | \$6.20 |
| Balls of taro and young coconut meat in coconut milk. | |
| 94. Rom Mik | \$6.20 |
| Mixed Thai fruit in coconut milk. | |